

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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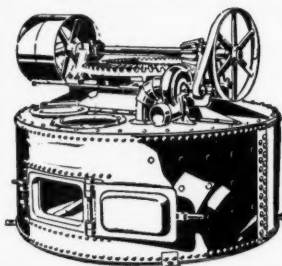
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Vol. 69.

Chicago and New York, July 7, 1923.

No. 1.

Telling the People About Meat

Story of the "Meat for Health Week" Campaign Told in Reports from the District Chairmen of the Packers' Organization — An Inspiring Example

Detailed reports received during the last few days from all parts of the country indicate that the "Meat for Health" movement has swept the entire United States from coast to coast, overcoming the handicap of extremely hot weather during the first part of the week and other obstacles.

County and home demonstration agents, livestock associations, breed associations, railroads, hotels, and many other agencies co-operated vigorously in the movement, in addition to packers, commission men and retailers, according to R. C. Pollock, Managing Director of the National Livestock and Meat Board, under whose auspices "Meat for Health Week" was conducted.

The meat packing industry, through the Institute, gave the Board vigorous co-operation and participated broadly in the campaign.

District Chairmen of the Committee on Trade Extension are practically unanimous in their statements that the movement not only was of temporary benefit, but also that it will be of lasting value. Reports from these men, given in greater detail later in this issue, show that every possible avenue of advertising, publicity and merchandising was utilized to spread the doctrine of "Meat for Health."

Briefly summarized, these were:

How the Work Was Done.

1. Display material, including window posters and streamers, wagon posters, and stickers. As announced last week, the total number of window posters distributed exceeded half a million, which means that the number of streamers sent out exceeded one million copies. More than twenty-five thousand wagon posters bearing the "Meat for Health" message were used. Stickers reproducing the meat poster recently issued by the United States

Department of Agriculture were used by members of the Institute to the number of six hundred thousand or more.

2. Recipe booklets carrying "Meat for Health" material. More than half a million of these were sent out and undoubtedly found their way into the hands of consumers throughout the country.

3. Advertising. Many of the newspapers throughout the country, ranging in size from small country weeklies to large metropolitan dailies, carried "Meat for Health" advertisements. Clippings so far received indicate that probably more than one hundred publications carried advertisements of this sort. In addition, the advertisements of many member companies of the Institute carried announcements of "Meat for Health Week" and its message. Many of the reports from District Chairmen give specific details con-

cerning the advertising done in the various districts.

Motion Pictures and Radio.

4. News Statements.—All kinds and classes of publications, from meat trade magazines to daily newspapers, made frequent mention of "Meat for Health Week." These included agricultural and market publications, house organs, hotel and restaurant publications. The healthfulness of meat was brought repeatedly to the attention of millions of consumers throughout the country. A few clippings, samples of the many received, are reproduced elsewhere in this article.

5. Motion Pictures.—Thousands of persons in various parts of the country learned of the healthfulness of meat at the movie theatre. The "Meat for Health" film was shown in more than thirty theatres in Chicago during "Meat for Health Week." It also was shown extensively in Buffalo, San Francisco, New York, Waterloo, Iowa, Baltimore, Wichita, Kansas, and Omaha. A special film was shown by the Twenty-fifth District in thirty-eight different moving picture theatres in Southern California.

6. Radio.—A complete list of agencies which arranged for the broadcasting of talks on "Meat for Health" is not yet available. Among those from whom definite word has been received have been Jay E. Decker, of Mason City, Iowa, who arranged for a talk to be broadcast by the powerful WOC station at Davenport; the National Stockman and Farmer at Pittsburgh, which sent out a forceful message over the Westinghouse KDKA station, and the Southern California District, Committee on Trade Extension, which arranged for "Meat for Health" lectures to be broadcast every night during "Meat for Health Week." In Omaha, the Grain Exchange and the Woodmen of the World stations sent out talks nightly from data supplied by Mr. Diesing.

These summaries, which give but the barest details of the greatest co-operative campaign in the history of the country's largest industry, are elaborated in the reports from the District Chairmen of the Committee on Trade Extension, which are given hereafter.

Most Successful Methods.

Before considering these reports, it may be of interest to note that two different

Want to Try Again

"Meat for Health Week" was such a success that some of the District Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers urge that the effort be repeated later.

Myron McMillan, of St. Paul, suggests that another campaign should be put on in the Fall "about the time that people start their children to school."

Walter McFarland, of Detroit, says that "Meat for Health Week" was "one of the finest ideas ever put over for helping the meat industry" and adds: "But I think it ought to be carried out during the winter months, when the weather is colder and the markets are better decorated and more displays of meat shown, and instead of having it for one week, to have a vigorous, strenuous campaign of about one month."



A. T. ROHE, New York,
Chairman Second District.



J. J. FELIN, Philadelphia,
Chairman Fourth District.



E. C. MERRITT, Indianapolis, Ind.,
Chairman Thirteenth District.



M. F. CUDAHY, Milwaukee, Wis.,
Chairman Fourteenth District.



JAMES S. AGAR, Chicago,
Chairman Fifteenth District.



T. DAVIS HILL, Baltimore, Md.,
Chairman Sixth District.



JAY E. DECKER, Mason City, Iowa,
Chairman Seventeenth District.



MYRON McMILLAN, St. Paul, Minn.,
Chairman Sixteenth District.



C. H. UNGERMAN, Birmingham, Ala.,
Chairman Eighth District.

methods were successfully used in distributing the window posters and streamers to retail dealers.

The one most commonly used was to divide up the district carefully and supply all dealers in accordance with a pre-arranged schedule.

Another method, used successfully in Minnesota, was to mail the posters direct to the retailer, along with a letter asking his co-operation in "Meat for Health Week."

Reports received from the various District Chairmen since the last issue of THE NATIONAL PROVISIONER are as follows:

Rohe Reports for New York.

Mr. A. T. Rohe, of New York, Chairman of the Second District, writing on June 30, outlines the various activities in his district as follows:

"Just a word about the 'Meat for Health' campaign progress in my district.

"To begin with, there were approximately 45,000 'Meat for Health' posters ordered and distributed by the wholesalers here. These posters were distributed directly through the houses and branches of the wholesalers to the retail butchers, who put them up in their shops and windows. Wholesalers also made displays on their trucks and wagons.

"In Jersey, the United Master Butchers' Association aided materially in getting many of the posters into the retail shops. The New York Meat Council voted to let the posters be distributed directly by the wholesalers.

"This district ordered three prints of the 'Meat for Health' film, and they have been showing in three houses—Moss' Coliseum, one of the biggest vaudeville and motion picture houses in the city; the Washington Theatre, and the Webster Theatre. Mr. Cutting, who has helped me materially with the matter of posters and the campaign generally, has a big list of theatres which he hopes to obtain continued bookings for the three prints after 'Meat for Health Week.'

"I believe that the intense heat which prevailed the first part of this week, automatically worked against the campaign to a certain extent.

"A canvass of retail shops made Monday showed a 100% improvement on Wednesday, when the same shops were canvassed for poster material in windows and in their shops.

"It is the intention of most of the retailers to continue the display of 'Meat for Health Week' posters, etc., in their windows for another week. Aside from the general plans of distribution of posters by the wholesalers, many emergency cases arose in which retail dealers were given an adequate supply of posters by Mr. Dudley's office.

"The general feeling among retailers is that the campaign has been a success, and next week, if cool weather prevails, the enthusiasm will be even greater."

Felin Puts Philadelphia in Line.

Mr. John J. Felin, of Philadelphia, Chairman of the Fourth District, in commenting on the distribution of material, stated in a letter written June 28 that the posters were displayed in practically every store where meat is sold in Philadelphia and suburbs. He added that it was unfortunate that the weather was so warm the beginning of the week.

"If there is any merit to this advertising," he concluded, "we should get results as we feel that the distribution covers this and surrounding territory 100 per cent."

Mr. T. Davis Hill, of Baltimore, Chairman of the Sixth District, on June 28 made the following optimistic comment on the progress of the campaign:

Baltimore Boosts the Game.

"The posters and advertising material were very well distributed throughout this district and in some parts of it have received reports of increased business. A number have expressed the feeling that it was unfortunate that the week should have been so hot, feeling that the business suffered thereby.

"Contrary to this, I feel that the very hot weather was just the time for us to run the campaign as it was the time that thousands of people were talking about 'it's being too hot for meat' and giving us the opportunity to combat their statements, as well as the propaganda on the part of physicians, newspaper and magazine writers. It at least presented the other side of the question, and for that reason think it was opportune and feel sure we will reap the benefit of it in the weeks and months to come.



A. D. WHITE, Chicago,
Chairman Special Committee in Fifteenth District.

"Although the film was delayed in delivery, making it too late to show it in the Virginia cities, we were successful in showing it in one of our leading theatres the last three days of last week and it will be run part or the whole of this week in another.

"The President's train carried 'Meat for Health Week' posters and the menu cards on the B. & O. carried the stickers.

"The Baltimore packers and a number of retailers have included 'Meat for Health Week' copy in their advertising."

Neuhoff Talks for Tennessee.

Mr. Henry Neuhoff, of Nashville, Chairman of the Ninth District, wrote on July 2 as follows regarding the success of "Meat for Health Week" in the ninth district, of which he is chairman:

"I want to say that I think the 'Meat for Health Week' campaign did a great deal of good in our district in calling the public's attention to the fact that meat is really a good nourishing food for strength and health.

"The local newspapers here were very kind in giving us a great deal of publicity, besides the paid advertisements we had, and the 'Meat for Health Week' slogan was used by some of the local advertisers in their weekly advertisements."

Mannheimer on the Job.

Mr. M. Mannheimer, sub-chairman at

Evansville, Ind., on June 28, wrote as follows:

"There was considerable money subscribed by various livestock interests, packers, and retailers, which gave us quite a little fund to work on. This money was spent in securing advertising from you and local newspaper advertising, and we feel that we are getting some very good results from it.

"Of course, the weather has been extremely hot, and ordinarily the consumption of meat during the hot weather is not great, but we are hoping for cool weather the last of the week, and, if so, we expect our sales to be greatly increased."

Detroit Has Big Success.

The chairman of the Twelfth District, Mr. Walter McFarland, of Detroit, wrote under date of June 28 that the campaign has been "a big success."

"We distributed about 5,000 posters around the retail dealers in the city and found all the dealers very enthusiastic over the movement," continued Mr. McFarland in his letter. "All of the packing concerns and branch houses in the city and through the State gave the very best possible support to the work, and the writer found that the distribution of posters and everything was very thorough and complete. The only expression that was heard regarding the 'Meat for Health' week movement was that it was in the wrong time of the year. We had a week or so of extremely hot weather, and this had a tendency to cause some of the dealers to feel that it was not just the right time.

"The writer believes that this is one of the very finest ideas ever put over for helping the meat industry, but thinks it ought to be carried out during the winter months, when the weather is colder and the markets are better decorated and more displays of meat shown, and instead of having it for one week to have a vigorous, strenuous campaign of about one month, and have demonstrations through the different sections of the city from time to time. These would be handled by packing house salesmen and others so that the public could get a real practical demonstration for the handling of the different cuts. It is hard to interest the dealer to have a window display or decorate his market during the extremely warm weather."

Merritt Reports for Indiana.

Mr. E. C. Merritt, of Indianapolis, Chairman of the Thirteenth District, on June 29 reported as follows on the activities in Indiana:

"Salesmen of practically every meat distributor in this district were supplied with quantities of posters and recipe books for distribution to dealers, and had instructions to discuss the matter thoroughly with the dealers in order that the dealers might be interested themselves in the move for an improvement in the demand.

"In the city of Indianapolis, salesmen of all distributors put up the posters and left recipe books with dealers where they found that other salesmen had not previously taken care of the dealer; and in addition to this regular distribution, we formed what we called a 'flying squadron' made up of salesmen from the various distributors, and this squadron undertook to place the advertising matter in every possible public place, in addition to covering meat and grocery stores, where the regular salesmen had failed to operate.

"The flying squadron took no orders for anybody, but all worked under one leader, and did nothing but push 'Meat for Health Week.'

"It is unfortunate we had such hot weather; the week closes with the weather much cooler, and it is too early to give



R. T. KEEFE, Arkansas City, Kas.
Chairman Twenty-first District.



G. H. NUCKOLLS, Pueblo, Colo.,
Chairman Twenty-third District.



T. P. BRESLIN, Los Angeles, Calif.,
Chairman Twenty-fifth District.



WM. DIESING, Omaha, Neb.,
Chairman Twentieth District.



C. K. URQUHART, St. Louis, Mo.,
Chairman Nineteenth District.



W. H. WHITE, JR., Atlanta, Ga.,
Chairman Seventh District.



J. A. WIEDERSTEIN, Cincinnati, O.,
Chairman Tenth District.



J. C. DOLD, Buffalo, N. Y.,
Chairman Third District.



S. T. NASH, Cleveland, O.,
Chairman Eleventh District.

any estimate of the effect in sales, as no figures are as yet available.

"All distributors in this district are also using the stickers and rubber stamps, and have the wagon posters on their trucks and wagons.

"We feel that the move will be helpful, and can give you a more definite expression of opinion about it a little later."

Chicago Reports Success.

Mr. James S. Agar, of Chicago, Chairman of the Fifteenth District, reported on



W. S. PHALP, St. Joseph, Mo.,
Assistant Chairman, Nineteenth District.

July 2 that "Meat for Health Week" was a success in Chicago and throughout the state of Illinois.

"Although the very hot weather during the preceding week and during the first part of 'Meat for Health Week' handicapped our efforts severely, almost everyone with whom I have talked feels that the movement was a distinct success," stated Mr. Agar. "Our territory was well covered with posters and other material. The city of Chicago, and the whole state of Illinois, in fact, was divided up and handled according to a pre-arranged plan. In Chicago, some of the companies sent men over their territories a second and third time to make certain that all stores were supplied with posters. On the opening day of 'Meat for Health Week,' several companies informed all of their salesmen to offer to place posters and other material in any stores that might have been missed.

"Twelve motion picture films were ordered and used by Chicago packers. These were shown in more than thirty motion picture theatres throughout the city.

"I feel sure that the efforts put forth have been resultful, and I confidently believe that 'Meat for Health Week' went a long way toward convincing consumers generally that meat is a wholesome, healthful food."

McMillan Speaks for Minnesota.

Mr. Myron McMillan, of St. Paul, Chairman of the Sixteenth District, writing on "Meat for Health Week" in Minnesota, under date of June 29, makes the following optimistic report:

"We sent out 10,400 posters to meat dealers, grocers, general stores and banks. The salesmen of all companies checked at every point, and up to date we know of only seven or eight dealers who were missed.

"Our total cost for 10,400, which included posting posters, mailing tubes, let-

ters and additional quantities for distribution through packers, was about 8 cents for each dealer. After we all had purchased and started to put up posters in the state of Minnesota, our committee estimated that if another method of distribution had been used they would have purchased in the neighborhood of 40,000 posters.

"Far from being discouraged from bad weather, we are making every effort to try and close this week throughout the state of Minnesota with big sales."

Big Display in St. Louis.

The following encouraging report, dated July 2, comes from Mr. C. K. Urquhart of St. Louis, Chairman of the Nineteenth District:

"Practically every retail meat store in the 19th District displayed 'Meat for Health' posters. We had active co-operation from butcher associations and individual retailers. Some dealers were interested to the extent of running page advertising in local papers.

"Some newspapers gave favorable editorial comments and notices of the campaign.



W. H. GEHRMANN, Davenport, Iowa,
Chairman Eighteenth District.

"We also had fine co-operation from the livestock commission men and stock raisers.

"We think much credit is due to car route salesmen in distributing and seeing that the posters were properly displayed and to the retail dealers for their splendid co-operation.

"We feel that we got the message over to the public in a splendid manner, resulting in increased consumption of meat products."

Omaha Week Successful.

Mr. William Diesing, of Omaha, chairman of the Twentieth District, reports that the week was quite successful.

"We just barely got 'under the wire,'" he writes in a letter dated June 28, "posters reaching us only 'in the nick of time.' Some of the wagon banners and all the booklets reached us a little late. Some of the more distant territories probably did not get their posters up until well in 'Meat for Health Week' on account of the delay.

"The bulk of the territory in these three states is handled by car routes and as the salesmen in many instances only make their territory once a week, they really should have had their posters a week in advance of the date. However,

all reports indicate that every poster will be put up and the big majority of them will be on display the entire week.

"Here in the city, the most conspicuous thing is the wagon banners. There is a very noticeable showing of these in the streets.

"After that, the posters in the shops are generally well displayed, although we are sorry to say we have found instances where the retailer took them down the day after we put them up. In such cases, as we have discovered, we have put them up the second time. Some of the retailers did not give us the support that we were led to believe they would give us.

"The street-car company was very good about putting up placards in the cars, we were paying for getting cards printed that would fit the racks.

"The Grain Exchange and Woodmen of the World Broadcasting Stations are sending out some 'Meat for Health' talks each night. We furnish them the talks from data received from the Institute.

"The film did not reach us until Monday morning, whereas the movie houses which had agreed to run it insisted that they should have it a week in advance so they could test it. The result was two of them refused it and we lost two days of displaying it, but four others are undertaking to run it the balance of the week for us.

"So far, there has been very little in the papers but some of the larger retailers have agreed to include in their week-end ads, something about 'Meat for Health.'

"Considering the vast extent of the campaign and the close connections made on supplies, we think it worked out about as well as could reasonably be expected, and we consider it as quite successful here. Unfortunately, the weather was intensely hot all last week and the beginning of this week, but has turned off cool and end of the week there should be a pretty good trade for meat."

Results from Kansas.

Mr. Richard T. Keefe of Arkansas City, Kansas, Chairman of the Twenty-first



C. J. HOOPER, San Francisco, Calif.,
Chairman Twenty-fourth District.

District, makes the following report:

"We got excellent distribution of advertising material, but the weather was so extremely hot in this territory during the fore part of this week that we do not believe the consumption of meat was up to the standard; however, we feel that the advertising material that we have distributed and have up now in this district will continue to bring results for us for weeks to come."

Mr. H. A. Snodgrass, of Oklahoma City,

also a sub-chairman of the Twenty-first District, wrote under date of June 29:

"Meat for Health Week" is progressing very satisfactorily in our District. We had our salesmen make special reports regarding the display of the advertising matter which we received, and while in most cases this advertising was very meager in quantity, we nevertheless saw that it was displayed to the very best advantage in public places in territory under our jurisdiction. We took the south half of Oklahoma, having as dividing line the Rock Island tracks.

"Our salesmen all reported receipt of posters, and they also advised that merchants were almost unanimous in their sympathy with this proposition. Of course, it is rather difficult for us to accurately appraise the result of this campaign at the present writing as regards the actual increase in meat consumption."

Mr. W. E. Long, a sub-chairman at Oklahoma City, writes as follows, under date of June 29, in a letter to Mr. Richard Keefe, Chairman of the Twenty-first District: "Our salesmen all report that the advertising matter was displayed promptly, and that customers were well pleased with this movement. Our City Market reports that posters, stickers, and other display material were well distributed over Oklahoma City, and they feel that a great deal has been accomplished."

Hot Weather in Texas.

Mr. R. E. Paine, of Houston, Texas, Chairman of the Twenty-second District, telegraphed on June 29 as follows: "Wide distribution and general good display given all publicity literature throughout this section. Principal adverse element here is unseasonable hot weather and unlimited supply of fresh vegetables."

Kansas Retailers Help.

Mr. O. G. Malkow, sub-chairman of Kansas City, under date of July 2, makes the following favorable report:

"The distribution of advertising material was carefully worked out among the various members of the Institute in this District. Kansas City was handled by sections and the country territory divided by counties, each Institute member agreeing to handle his allotted territory.

"All bulletins and circular letters previous to the campaign featured 'Meat for Health Week.' The salesmen were instructed to stimulate interest among the retail trade. The President of the Retail Butchers' Association, state of Kansas,

issued bulletins to all members urging them to support the campaign by advertising 'Meat for Health' in their local papers.

"A check of this territory shows ample advertising material was well distributed. The trade was favorably impressed, and the general opinion is the campaign will result in increased consumption and combat advertising unfavorable to the use of meat as a food for health."

Radio Spreads the News.

In the Twenty-fourth District, the posters, streamers, stickers, and recipe booklets were supplemented by newspaper advertising in a number of papers, by motion pictures, and by talks over the radio. Hale Brothers' station, the most powerful on the coast, was employed for this purpose. The Meat Council of Northern California, the California Cattlemen's Association, the California Wool Growers, and other organizations co-operated enthusiastically. The Mayor of San Francisco endorsed the "Meat for Health" movement, as did the Chamber of Commerce.

Southern California in Line.

Mr. T. P. Breslin, of Los Angeles, Chairman of the Twenty-fifth District, telegraphed on June 29 the following encouraging report:

"Posters and other display matter are well distributed. Every meat delivery wagon in this section carries a wagon streamer. Newspapers giving good support. Radio broadcasting occurs every night, and we are also having a moving picture run in thirty-eight different first-class theatres in southern California during the entire week. Booklets just arrived today. They were delayed in washouts."

(Continued on page 52.)

U. S. BARS BRITISH LIVESTOCK.

Because of the persistence of foot-and-mouth disease in England, the United States Department of Agriculture has been unable to lift the ban against the importation of livestock from that country. American importers of livestock had hoped that the outbreak of the disease which occurred on April 23 would be the last, and the Department had given them reason to believe that permits for bringing in cattle, sheep, and swine from England would be issued after July 1, but the report of a new outbreak, re-

ceived June 21, made it necessary to continue the embargo.

This action of the department is a hardship on American importers who would bring in stock from England, but the welfare of the entire livestock industry in the United States demands that the utmost care be exercised in keeping out such a dangerous enemy as foot-and-mouth disease. No importations of ruminants and swine are permitted from countries where this plague is well established. In countries where there are occasional outbreaks, England for example, the entire country must be free for a period of 60 days before shipments may be made to this country.

TRADE GLEANINGS

Bly, Robinson & Co., contemplate erecting a packing and storage plant at Ranson, W. Va.

The Lamar Cotton Oil Co., Paris, Tex., have increased their capital stock from \$120,000 to \$165,000.

Wilson & Co., cottonseed oil mill, has incorporated at Anderson, S. C., with a capital stock of \$20,000.

The Crescent Cotton Oil Co., Memphis, Tenn., will rebuild a portion of their plant recently damaged by fire.

Arch-Scheider Packing Co. are planning a \$150,000 addition to their packing plant at 145 Queen St., Kitchener, Ont.

The Caddo-DeSoto Cotton Oil Co. will rebuild their plant at Shreveport, La., which was recently destroyed by fire.

The J. A. Baker Packing Co. has been incorporated at Greensboro, N. C., with a capital stock of \$500,000 by John A. Baker, J. H. Hanly and Marcus Erwin.

The Keystone Cattle Co. has been incorporated at San Antonio, Tex., with a capital stock of \$10,000 by Wirt Wright, J. B. Wade and Holman Cartwright.

It is reported H. O. Lovvorn, vice-president and general manager of the Mandeville Cotton Mills at Carrollton, Ga., will establish a cotton seed oil mill at Paragould, Ark.

The firms of Julian Field & Co., and Peoples & Field, Atlanta, Ga., will be merged into the firm of Peoples & Melone. The personnel of the new partnership will remain the same as that of the old firms: E. A. Peoples, R. S. Melone and the estate of Julian Field. These are well-known names in the vegetable oil cottonseed products industries.

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Save it by boiling down in a Swenson Evaporator. The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

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Use Follow Ups on Meat Week

"Meat for Health Week" is over, but
its success, though great, will be greater
if it is followed up. Meat men, packers,
wholesalers and retailers should adopt the
slogan of The National Livestock and
Meat Board, "Meat for Health," fifty-two
weeks in the year.

Every meat retailer must have found in
this campaign much valuable informa-
tion on how to move meats. The power
of advertising lies in repetition, and to
reap full reward the meat for health week
advertising should be continued.

How this is best accomplished each
retailer must work out himself. He knows
just what he has to offer his customers
day by day. But two or three things he
has to bear in mind.

His advertising copy should not be made
up of glittering generalities. He must tell
in detail what he has to offer.

He should have his window displays in
keeping with his advertisements—even
better than his advertisements. Such win-
dow displays as the full one which was
shown by the United Master Butchers of
Chicago at the mass meeting to boost
"Meat for Health Week" are what draw
trade. Good will is built in this way.

Pig Survey Aids Packers

With hog prices the last week in June
lower than for any other corresponding
week for the past ten years, there is espe-
cial interest for packers in the hog out-
look. Two things at present may be of
help in indicating what the future has
in store in hog supply and hog price
trends.

The first basis for making a sound fore-
cast is the third semi-annual pig estimate
by the U. S. Department of Agriculture.
This estimate will give the number of
spring pigs produced this year compared
with last year. It will also include a fore-
cast of breeding operations during the
coming autumn. To make the report as
practical as possible the results will be
given in actual figures, as well as in per-
centages.

The government has made a careful
study and has endeavored to gather sound
and adequate statistics. It will be recalled
that some time ago THE NATIONAL PRO-
VISIONER urged more scientific and ac-
curate figures on supply to aid in sta-
bilizing the livestock and meat industry.
In response to such urging from many
sources this pig survey system and other
studies are being undertaken.

The second basis for helping packers
to make practical calculations in their
business, at least so far as hog supply is
concerned, is the work to be done by the

second conference of practical economic
experts called at Washington in July.

This conference, in which representa-
tives of packers will sit, will have before
it the results of the pig estimate and the
crop estimate of corn acreage and produc-
tion. With these facts for study the con-
ference will prepare a report on probable
demand at home and abroad, and a fore-
cast of the corn-hog situation. In this
way the best available information may be
sifted and analyzed by some of the ablest
men in the industry.

It is a new method of "getting down to
brass tacks" that, if persisted in, ought to
have beneficial results in stabilizing both
livestock production and meat packing.

Margarin Makers Progress

The Institute of Margarin Manufactur-
ers has had an encouraging year and one
that speaks well for the future of this
highly important industry. The produc-
tion and consumption of margarin for the
first ten months of this fiscal year shows
improvement and leads to the hope that
the lowest level of consumption has been
reached. In fact the increase in produc-
tion since last November amounts to about
21 per cent.

But in spite of the encouraging outlook,
viewing the matter only from the stand-
point of production, there are two prob-
lems that must be met now. And they
can be met with the whole industry now
banded together in a strong institute
which has gone through its period of in-
fancy and is a robust adult. The first is
the problem of legislation adversely af-
fecting the margarin industry. The sec-
ond is the problem of educating consum-
ers to the merits of margarin.

Educational propaganda has been car-
ried on for some time against the margarin
industry which has been very varied. This
has unjustly injured the margarin indus-
try and must be fought.

In his annual address President E. P.
Kelly of the Institute of Margarin Manu-
facturers has set forth what he thinks
ought to be done. And educational work
by the institute should first try to over-
come the food value or vitamine bugbear
of the industry, and second, to remove
prejudice in the consumer's mind against
margarin.

A step in the right direction would be
the establishment of a research bureau to
investigate all literature on nutrition and
conduct experiments to determine the food
value of margarin. With the new knowl-
edge that has come out in the last year,
the true value of margarin will appear
much higher than the very early statement
by opponents of the margarin industry
would lead consumers to think.

PRACTICAL POINTS FOR THE TRADE

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Baked Liver Cheese Loaf

This is the season for meat loaf of various kinds, and those who know how to prepare and bake a variety of these products find them a good trade booster at this time of the year.

Care in selection of materials and handling of product is necessary, and most provision manufacturers are finding that the right kind of an oven for baking these products is a necessary and profitable part of their equipment.

The following inquiry from an Illinois subscriber gives opportunity to present to all readers some seasonable information. This subscriber says:

Editor The National Provisioner:
Could you give me a good formula for baked liver cheese loaf?

Following is the formula, either with or without cheese, together with full operating directions:

Meats:

35 pounds fresh pork livers.
45 pounds fresh lean pork trimmings.
20 pounds fresh lean pork cheek meat with surplus fat trimmed off.
Total, 100 pounds.

Spices:

2 pounds 12 ounces salt.
2 pounds to 4 pounds peeled onions.
6 ounces ground white pepper.
2 ounces ground ginger.
4 ounces granulated sugar.
1 ounce ground nutmeg.
½ ounce ground cloves.
5 pounds cracker meal.
5 pounds cereal.
Cheese, optional.

Soak the livers in cold water for two hours before using.

Grind pork cheeks through fine plate of hasher. Grind lean pork trimmings through ¼-inch plate of hasher.

Then take raw livers (whole) and raw pork cheeks (ground) and chop in silent cutter for about 6 minutes, adding spices, and not more than 10 pounds crushed ice.

Lean pork trimmings (ground) are then to be added in cutting machine, and meats

Sausage Costs

In August, 1922, THE NATIONAL PROVISIONER published a study of sausage costs made by a committee of Chicago sausagemakers. This test sheet and explanation proved so valuable that it has been in constant demand ever since. THE NATIONAL PROVISIONER has received thousands of requests for this study from all over the United States and Canada, and even from foreign countries.

At the request of THE NATIONAL PROVISIONER this study has been revised and added to, and it will be reprinted in its new form in an early issue of THE NATIONAL PROVISIONER.

Watch for it, and if you want an extra copy write to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

chopped all together for about 2 minutes additional. Then add 5 pounds cracker meal and 5 pounds cereal, and chop all together just long enough to thoroughly mix the cracker meal and cereal with chopped meats.

When removing mixture from cutting machine, place in a clean truck, and if you desire cheese in the loaf, cut cheese into about ½-inch cubes and mix with the chopped meat in the truck by hand. When thoroughly mixed, fill in tins of about 6 pounds each. Before filling the meat in tins, be sure to grease the inside of tins—sides, ends and bottoms—with lard, so that the meat will not stick to the tin or burn.

Then put in rotary oven at temperature of 250 degrees for first hour; then gradually raise temperature to 300 degrees for next two hours, and to 350 degrees final half hour to finish off. Loaf should be baked in about three-and-one-half hours.

Remove from oven and empty out of tins, saving grease from each tin. This should be put in the lard tank as soon as possible, to save it.

Place loaves on a truck or table, and apply hot sugar water with a brush over the top of each loaf, to develop the color.

Then allow the product to remain in natural temperatures for a few hours, if possible, before placing in the cooler, as delivery direct to cooler has a tendency to bleach the color. At the end of the day's business the product may be put in the cooler to chill overnight.

New Use for Glands

Formerly slaughterers and packers paid no attention to recovering the glands from animals slaughtered. For many years but one or two packers recovered this by-product. Of late years use of animal glands for medicinal purposes has increased tremendously, and manufacturers of pharmaceutical products are eager to buy all the glands offered.

It is not a difficult matter to save most of the glands on the killing floor or in the cutting room, but there must be some preliminary instruction and care must be used by employees. A list of the glands used and the purposes for which they are desired may be found in "The Packers' Encyclopedia," pages 167-168.

Recently an important new discovery has been made in which glands figure. A cure for diabetes, a most difficult disease, has been discovered. Insuline is the remedy, and insuline is prepared from the fresh pancreas glands of hogs and cattle, being found in a very small endocrine gland which is contained in the larger pancreas gland.

Effort has been made to separate this small gland, but without much success, and the whole pancreas gland is used by manufacturers, thus creating a very large demand for the product, as it requires large quantities for a single dose of insuline. Technical information on this point comes from G. Van Gelder of Amsterdam, Holland, an authority in this field, who writes to THE NATIONAL PROVISIONER as follows: "Readers will no doubt be interested to know that in the pancreas gland, an endocrine gland by itself, are found the Langerhans islands (corpus langerhans), small endocrine glands measuring from 0.04 to 0.2 millimeters. One corpus Langerhans is found on one-third millimeter of pancreas tissue, and it is these endocrenes in an endocrine gland which are wanted to cure sufferers from diabetes.

"We have tried to cut the Langerhans islands from the other pancreatic tissue by using a double table, the upper blade containing a strong microscope. Our endeavors have not met with success, because the time used for cutting out the Langerhans islands is in no proportion to the price obtained for the tissue.

"Manufacturers are using the whole fresh gland, and large quantities are required to prepare even one dose of insuline."

Get rid of odors

How much money do you spend in a year trying to get rid of the odors in your plant?

Have you been successful? If not, why not try the **Henderson-Haggard Chlorine Process**, which is installed under **Positive Guarantee** to eliminate odors.

It is safe, simple, cheap.

W. J. SPRINGBORN
Consulting Sanitary Expert

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Casings handled on my Sales and Service combination bring maximum profits.

This service includes expert advice on manufacturing methods.

Leading Packers are satisfied clients

Write for particulars

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Broker of Casings Exclusively

602 Webster Bldg.

Chicago, Ill.

Cable address "ROLESNELY"

Soaking Hams Before Smoking

The following inquiry is from a small packer in North Carolina:

Editor The National Provisioner:

We are writing to ask you the best way of treating hams after they have been in pickle and soaked.

The question we wish to ask is, should the hams be soaked after pickling; if so, whether they should be soaked in cold or hot water? How long should they be soaked before going to the smoke house?

1st. Should the hams be soaked after pickling? Yes.

2nd. Should the hams be soaked in hot or cold water? Hams should be soaked in warm water, temperature 70 deg.

3rd. How long should the hams be soaked before going to smoke house?

The length of time in soak depends entirely upon the curing formula used. If a curing formula of 78 deg. strength pickle, and the product is pumped with regular pumping pickle, and repumped on the overhauling, the inquirer should then figure from 3 to 4 minutes per day in cure.

It is suggested that the inquirer make some experimental tests before smoking in large quantities. This is a very easy problem for them to work out. If their hams are a fancy cure with very little pumping, if any, then it is only necessary to soak about one minute per day in cure.

After they have determined the soaking schedule for their hams, and hams have been soaked, they should wash the hams in water at a temperature of 110 deg. Do not allow hams to lie in this water, but simply wash them off with brush and water at this temperature.

Then scrape the skin side with a bell hog scraper, removing all moisture and scurf. If the hams are branded with the inspection stamp in ink, the branding ink will not run, and this will give a very attractive looking brand. The product will also show a much better color when coming out of the smoke house.

Do you read this page each week?

Formula for Chorizos

A sausage manufacturer in the Middle West writes as follows:

Editor The National Provisioner:

If we remember correctly, some time ago you published a formula for the manufacture of chorizos. Would it be asking too much of you to forward this information to us? It will be greatly appreciated.

Following is a formula for the making of chorizos.

Meats:

150 pounds lean pork trimmings, fresh.
50 pounds neck bone trimmings, fresh.
100 pounds fat pork trimmings, fresh.
Total, 300 pounds.

Spices:

12 pounds pimento.
12 pounds granulated sugar.
10 pounds 8 ounces salt.
1 pound 2 ounces nitrate of soda or salt-petre.
3 ounces peeled garlic.
This product, after stuffing, is air-dried the same as summer sausage.
When the product is thoroughly dried it is packed in cans in lard.

If you are looking for a good position watch the "Wanted" page.

Sausage Foremen

Why are so many packers and sausage-makers looking for sausage foremen?

Is it because there are more sausage rooms than there are competent men to run them?

Or is it because there is little inducement to become a sausage foreman?

If you saw a girl on a stuffing bench drawing more pay than the foreman, which job would you pick?

Read the discussion of this subject which will appear in an early issue of THE NATIONAL PROVISIONER.

FARM MEATS AND PACKERS.

FARM MEATS, by M. D. Helser, B. S. A., M. S., Professor of Animal Husbandry, Iowa State College of Agriculture. The MacMillan Company, New York.

Packers as well as producers will find Professor M. D. Helser's new book, "Farm Meats," to be a mine of interesting information on many matters connected with meats that have never before been brought together in printed form. From his wide experience as professor of animal husbandry at Iowa State College of Agriculture and chief in meat investigation of the Iowa Agricultural Experiment Station, Professor Helser has written a clear, easily understood and practical book, which includes in 245 pages of well illustrated text what everyone connected with the meat industry, as well as consumers, should know.

The book is really a series of instructions on killing dressing and curing and smoking of all meats on the farm, together with chapters on preserving meat without curing, packinghouse by-products, meat rings, country hides and skins and provisions and inspection regulations. The material was gathered during a period of years of careful investigation, and from personal experiences and observation on the farm, in the packinghouse, and in the meat laboratory. What is a very important feature, also, all of the instructions have been satisfactorily tested both on the farm and in the laboratory.

The author has divided his book into four parts: Pork, Beef, Lamb and Mutton, and Miscellaneous. In each part the arrangement is logical and useful. Beginning with the selection of hogs, cattle or sheep for slaughtering, then following the killing operation and then the cutting of the carcass. In the case of pork the rendering of lard is given separate attention.

Professor Helser has done a great service for the packing industry as well as for the consumer and producer. For his book is admirably suited, as he intended it to be, for the purpose of a text book in courses in animal husbandry and home economics courses in schools and agricultural colleges. The teaching of the value of meats and the details of preparing them is so recent that there has been a dearth of material. This book fills a real need. It will greatly aid the cause of meat by educating a more intelligent producing and consuming public. It should have a wide distribution.

Accurate

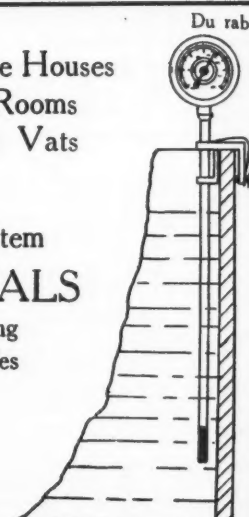


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Sausage Kettles
Hog Scalders**

Use Calo Dials
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To Tell Temperatures



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**Use Flexible Stem
CALO DIALS**

**For Mounting
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Sides.**

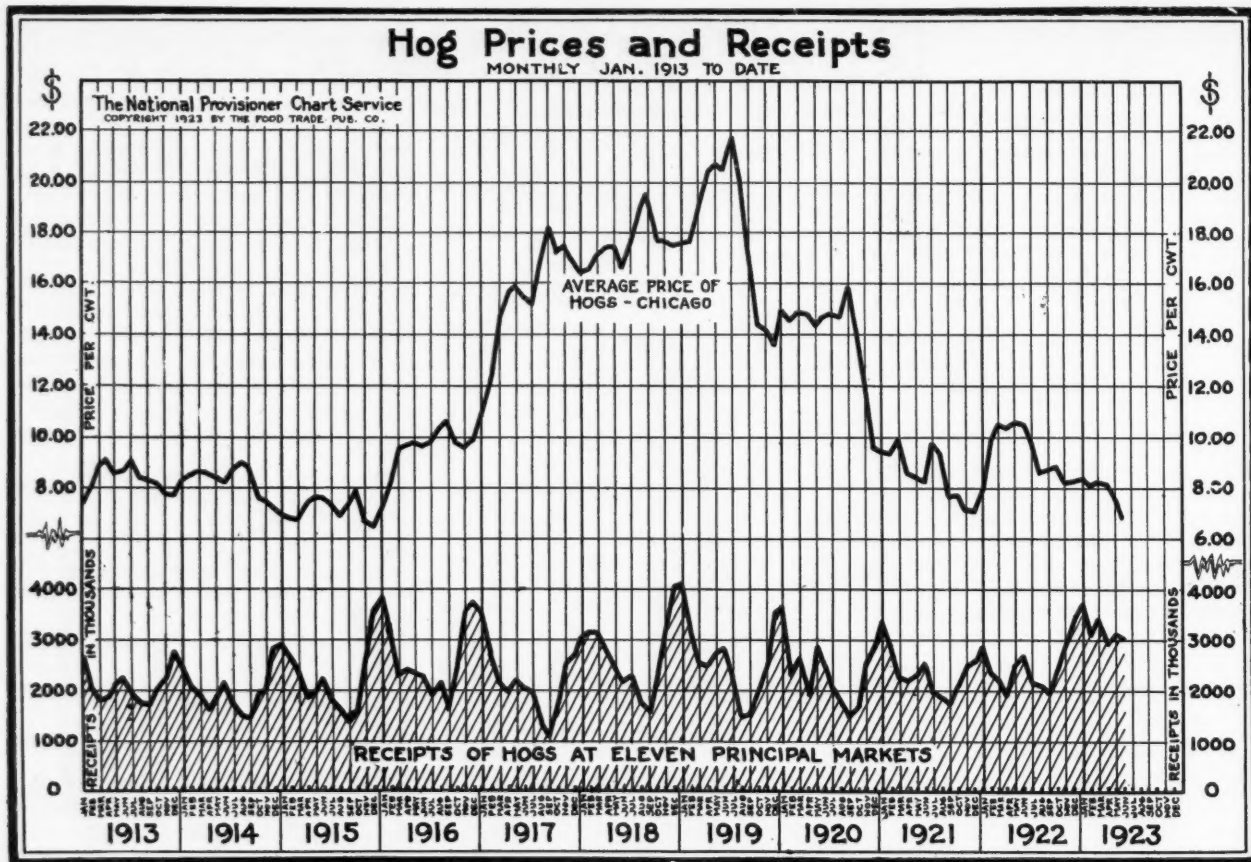
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To Tank Sides**

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This chart is one in the new series of THE NATIONAL PROVISIONER MARKET CHART SERVICE. It shows the average price of hogs at Chicago monthly for the past ten years, compared to hog receipts at eleven principal markets.

THE MEAT TRADE IN JUNE.

A broad demand for hams, the best in recent years, characterized the meat trade during the month just closed and continues at the present time, says the Institute of American Meat Packers in its trade review for June. With prices at attractive levels, as indicated by the fact that wholesale values are one-fourth to one-third lower than at this time a year ago, the public has been buying hams in very large quantities.

With continued heavy receipts of hogs, the supply has been adequate to fill the demand, and prices have remained practically without change at relatively low levels. Picnics and other smoked meats also have been selling briskly at low prices. The wholesale prices of picnics are about a third lower than at this time last year.

The production of pork products for the first half of 1923, as indicated by the receipts of hogs at twenty leading markets, has been about 30 per cent greater than for the same period a year ago. This indicates to some degree the extent of the recent and current trade.

A Chance for Cheaper Cuts.—The beef business has been on a rather unsatisfactory basis. Hot weather during the latter part of the month affected the demand, particularly for forequarter cuts. As a result, a situation has arisen which should be of considerable interest to the housewife.

Chucks and other forequarter cuts, from which many appetizing, nourishing dishes easily can be prepared, are now selling at wholesale considerably below their usual relationships with loins, ribs and rounds. For example, two to three pounds of the

best quality chuck can be had in the wholesale markets for the price of one pound of the best round, and four to five pounds of choice chuck can be obtained for the price of one pound of choice loin. The chuck is unusually economical meat, consisting of about two-thirds lean, and may be prepared in a variety of ways. It makes delicious pot roasts, stews, casserole dishes and spiced beef.

Export Trade Was Light.—The export trade in meat and meat products was smaller in volume during June than during previous months. Business was especially dull during the first part of the month. The demand for lard, which had been very active until the middle or latter part of May, has slackened considerably. Provision experts believe that the erratic exchange situation has had considerable to do with the relatively light demand from abroad.

Toward the end of the month conditions improved somewhat. In the case of England, this was manifested by a firmer tone to the market, and a tendency toward improved prices, although they do not show much change yet, and still are unsatisfactory.

The fact that Italy has removed the import duties on meats and lard is interpreted favorably by some observers.

Some provision men report that Austria has been buying American lard to some extent, and also that American lard has been entering Russia in a small way.

Hot Weather Helped Smoked Meats.—So far as the domestic trade in pork products was concerned, the demand was better than average. The hot weather which prevailed throughout most of the country during the middle and latter part of the month did not affect the fresh pork trade materially. The wholesale prices of pork loins were depressed somewhat, but recovered toward the end of the month. The wholesale prices of butts and fresh

pork shoulders, which have been at low levels, showed little change during the month.

The consumption of smoked meats was large, as has been mentioned, and some of the lighter averages of fancy hams are getting scarce, with prices advancing slightly. The lighter averages of sweet pickled picnics, which also are reported somewhat scarce, showed a substantial advance. The consumption of boiled hams increased considerably, especially toward the end of the month. This has resulted in a moderate advance in the price of sweet pickled hams of heavier weight, which are used for boiling.

The price of lard worked slightly lower during the month, despite a very good domestic demand. The slackening of the

(Continued on page 44.)

MEAT SUPPLIES FOR JUNE.

Receipts of livestock at seven leading markets during the month of June, 1923, with comparisons:

	Cattle	Calves	Hogs	Sheep
Chicago	223,223	63,182	835,051	290,355
Kansas City	154,041	27,021	230,610	119,006
Omaha	125,400	4,226	314,593	118,188
St. Louis	66,860	27,304	348,559	92,412
Sioux City	57,114	2,692	332,294	3,436
St. Joseph	37,249	4,712	204,487	61,345
Wichita	11,385	3,154	46,625	13,338

Total for June, 1923, 675,272 132,801 2,312,135 608,150

Total for June, 1922, 701,127 155,313 2,121,207 748,844

Receipts of livestock at seven leading centers during the six months ending June, 1923, compared with same period for 1922 are as follows:

	Cattle	Calves	Hogs	Sheep
Chicago	1,464,501	423,743	5,106,338	1,755,906
Kansas City	941,563	155,376	1,829,908	792,613
Omaha	765,592	37,063	2,082,251	1,285,214
St. Louis	369,839	142,107	2,419,445	240,900
Sioux City	332,000	15,188	1,634,676	73,823
St. Joseph	272,717	35,017	1,343,384	562,569
Wichita	152,153	24,805	338,351	28,144

Tot., 6 mos., 1923, 4,328,365 833,329 14,734,313 4,739,169

Tot., 6 mos., 1922, 4,038,836 808,171 11,140,178 4,379,473

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Hog Run Is a Record—Product Market Heavy—Some Improvement in Export Demand—Renewed Weakness in Foreign Exchanges—Corn Crop Reports Favorable.

Operations in hog products have been on a larger scale the past week, and while the market has been more or less draggy, and approached the season's low levels, increasing resistance was noticeable, and a more divided sentiment among larger packers was disclosed.

The run of hogs continued very heavy; in fact, Chicago received a record run for July of 71,000 on Monday of this week following a record run of hogs to market for the month of June. Hedging pressure was quite active at times, and there was no evidence of any let-up in receipts. The domestic cash trade was only moderately active, but there was some improvement in the foreign demand, especially for lard.

The foreign political situation continued cloudy, with many important issues still on hand, and with no evidence of any clearing in the situation. This, it was felt, was partly responsible for the renewed weakness in foreign exchange rates, practically all of which went into new low ground for the year, and naturally interrupted trade with the other side.

Product Stocks Showing Favorable.

The monthly stock statement showed very important accumulations, particularly of lard, the stocks increasing some 25,000,000 lbs. during the last two weeks of June, and showing an increase of 33,000,000 lbs. for the month of June. But nevertheless, it is interesting to note that the supply on the first of July totaled 62,602,000 lbs., against 87,896,000 lbs. on July 1st last year, notwithstanding the enormous run of hogs to market and a much heavier slaughtering compared with a year ago.

The increase in the stocks did not have any material effect upon the market, having been discounted somewhat, and lost its effect owing to the fact that the time of the year had approached when the packer accumulates his larger stocks of the season, to satisfy the European demand which approaches its greater proportions during the months of August, September and October.

Surprisingly enough, the hog market was more or less firm, though no great price changes were noted, although the top levels reached 7½¢ compared with around 7¢ recently. This was apparently due to the fact that hogs at the present levels are showing a favorable manufacturing profit, and accounts for the ease with which the heavy marketings have been absorbed.

Not Much Speculation.

Speculative interest in the market is not large, as is evidenced by the fact that deliveries of nearly 11,000,000 lbs. of lard on July contracts, and around 1,000,000 lbs. of ribs the first few days, failed to bring about any liquidation of importance, the deliveries being made by one of the larger packers and practically all absorbed by another large packer. The extent of the foreign buying this week was not believed to have been large, but the fact that Europe has bought on a declining exchange market was taken as indicating that supplies abroad are not burdensome, and led to the belief that a revival of demand on an important scale would follow any material improvement in foreign moneys.

Receipts of hogs at the leading western markets during the week ending June 30 were about 746,000, against 606,000 the previous week and 636,000 the same week last year. Since February 24 receipts have totaled about 12,292,000, against 9,447,000 the same time last year. A report had been current in the trade that the Government report on the pig supply in the country, owing to the heavy marketings, would show some decrease in the supply compared with the last report.

Hog Supplies Will Continue.

This forecast was wrong, however. The government pig report, issued on July 3, showed a slight increase in pigs farrowed in the first half of the year, compared to a year ago. The report declared that "the commercial market supply of hogs should be about as large as that from the spring crops of 1922." It goes on to say that the fall crop of hogs is likely to be larger than that of last year, if expressed intentions as to fall breeding are carried out. It is explained that this showing is due to breeding in the corn belt, as there has been a falling off elsewhere.

Stocks of provisions at leading markets at the end of June showed some interesting comparisons. Reports from six leading centers showed accumulations of dry salt meats 4 million pounds less than a month ago, and 16 million pounds greater than a year ago. S. P. meats were 12 million pounds less than a year ago, but 70 million pounds in excess of a year ago. Total stocks of cut meats were 16 million pounds less than on June 1. Compared to a year ago they were 88 million pounds greater.

PORK—A fair demand and a steady market continued with prices quoted at New York \$25, family \$30, short clears \$21@25.50; mess at Chicago \$22.50.

LARD—Demand limited and stocks increasing rapidly; some improvement in export demand reported but weakness in exchanges against large trade. Prime western New York \$11.45@11.55; middle

western \$11.30@11.40, city 11¢ nominal, refined to the continent 12½¢, South American 12½¢, Brazil kegs, 13½¢, compound in car-lots 12½¢@13¢. At Chicago regular lard in round lots was quoted at July price leaf lard 90 under July and loose lard 90 under July.

BEEF.—The market remained quiet and about steady with mess at New York \$15, packer mess \$14.50@15, family \$16.50@17.50, extra India mess \$28@30, No. 1 canned roast beef \$2.35, No. 2 \$4.05, and sweet pickled tongues \$55@65 per bbl, nominal.

GOVERNMENT PIG REPORT.

The government pig report, issued by the U. S. Department of Agriculture as of July 1, shows a continuance of the heavy hog breeding, both for spring and fall. An increase of nine-tenths of one per cent in the number of pigs saved from farrowings in the six months ended June 1, 1923, as compared with the number saved during the same period last year, is indicated in reports gathered for the Department.

For fall pigs, hog raisers have expressed an intention to breed 28.3 per cent more sows than farrowed last fall. For the Corn Belt states the increase is indicated as 25.5 per cent.

The Department points out, however, that last year the actual farrowings ran less than the intentions to breed. Producers in the Corn Belt states in June, 1922, expressed an intention to increase fall breeding 49.3 per cent, but the actual increase in farrowings was 27.8 per cent. In December, they expressed an intention to breed 15.6 per cent more sows for spring pigs, but the actual increase in sows farrowing in the spring was 8 per cent. For the United States the December intention was 13.1 per cent, but the actual farrowings were 3.9 per cent greater.

Increase Due to Corn Belt.

The increase in spring pigs this year is due to increases in the Corn Belt and Western States amounting to 5.8 per cent in the former and 17.9 per cent in the latter. All other groups of States show decreases as follows: North Atlantic, 4.1 per cent; South Atlantic, 10.6 per cent; South Central, 14.2 per cent. Some of the important cotton states show marked decreases, notably Texas, with a decline of 23 per cent; Louisiana, 21 per cent; Mississippi, 14 per cent; Alabama, 18 per cent; Georgia, 14 per cent.

While the increase this spring in the number of pigs saved was less than one per cent for the United States, and less than six per cent for the Corn Belt states, the number of sows farrowing showed an increase of 3.9 per cent over last year for the United States, and 8 per cent for the Corn Belt states. Losses in spring pigs were considerably heavier than last year. The survey in December last year showed an intended increase in breeding for spring farrowing this year of 13.1 per cent for the United States, and 15.6 per cent for the Corn Belt.

Out of every one thousand swine of all

SEE PAGE 30 FOR LATER MARKETS.

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ages on farms June 1, there were reported 393 over six months of age, and 607 under six months of age. Of the total number of swine on farms, 136 per thousand were sows that farrowed this spring and 86 were reported as intended to be bred for fall farrowings. Estimating 11 boars per thousand swine on farms June 1, this would leave 296 per thousand hogs over six months of age that could be marketed during the period between June 1 and the fall and winter run of spring pigs, less the mortality that may occur during this period, and less old sows held over for breeding for the 1924 spring crop. Comparable data for last year are not available.

Fall Breeding Increases.

The present survey shows a probable continuance this year of the tendency to increase fall breeding proportionately more than spring breeding. This tendency has been evidenced both by the market receipts and farm reports for the past two years, especially in the Corn Belt, and is making for a more uniform monthly distribution of market receipts throughout the year.

The spring crop of pigs in 1922 in the Corn Belt was probably the largest ever raised up to that year, as was likewise the total pig crop of 1922. The survey of June, 1922, indicated in the Corn Belt states an increase in litters farrowing in the spring of 1922, over the spring of 1921, of 22.8 per cent and an increase in pigs saved of 14.5 per cent.

Marketings from the Corn Belt states during the seven months, starting in October and November, 1922, during which practically all of the spring crop except pigs retained for breeding, was marketed, showed an increase of 32.5 per cent over the marketings of the 1921 spring crop. The increase for the Corn Belt states west of the Mississippi River was 36.3 per cent and for those east of the Mississippi, 25.2 per cent. The total inspected slaughter during the same months this year increased 30.5 per cent.

With the increase of 8.0 per cent in number of sows farrowing this spring, and assuming that the number slaughtered on farms and those sold for local city and town slaughter was about the same for the past two years, the increase in the spring crop over the spring of 1921 in the Corn Belt was about 23.0 per cent. The indication, from the survey of last June, of sows farrowing last spring, was therefore approximately correct, while the number of pigs saved was greater than indicated.

Fall Crop Larger Than 1922.

On the basis of the results of the present survey, provided that the mortality is no greater from now on than it was last year, it would seem that the commercial market supply of hogs, over four-fifths of which comes from the Corn Belt, from the spring crop of 1923, should be about as large as that from the spring crop of 1922, the movement of which, with the exception of sows retained for breeding, is now ended.

If expressed intentions as to fall breeding are carried out, even to the proportional extent of last year, the fall crop of this year, which will be marketed next summer, will be larger than that of last year, both in the Corn Belt and in the country as a whole. On the other hand, it appears that there has been a considerable falling off in the spring crop in the rest of the country and especially in the South, where cotton is apparently replacing some of the corn and peanuts.

BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)
Liverpool, June 23, 1923.

The improved conditions in the American bacon trade continue, and a better feeling is apparent. The consumptive demand is not too keen, but is helped by the level of prices, which are low compared with other cures.

Fresh landed goods are only in moderate supply, and American advices being firm have helped to improve the tone. In bacon. Wiltshires and Cumberlands are in the best demand, but there has been some little improvement in the demand for clear bellies, which are very cheap.

The trade from Ireland is disappointing, but there has been some little improvement noticeable in the demand for S. C. backs.

In hams a fair trade is continuing on A. C.'s, which should develop into a pretty strong market if the weather conditions improve. Long cut hams and skinless hams are quiet and neglected. Shoulders are in fair request for squares and picnics, but quiet for New Yorks.

Canadian Wiltshires are not too plentiful and are quite firm in price.

Lard meets with a steady consumption.

STOCKS OF PROVISIONS.

Stocks of provisions at leading centers at the end of June, 1923, with comparisons, are officially reported as follows:

	PORK, BBLS.		
	June 30, 1923.	May 31, 1923.	June 30, 1921.
Chicago	30,551	31,484	33,236
Kansas City	4,527	5,539	3,214
Omaha	5,551	6,399	1,936
St. Joseph	388	1,405	894
Milwaukee	5,724	4,950	2,361
Total pork, bbls...	46,941	50,786	41,441
	LARD, LBS.		
	June 30, 1923.	May 31, 1923.	June 30, 1921.
Chicago	62,601,967	29,316,144	87,896,176
Kansas City	8,120,061	4,594,056	5,511,170
Omaha	8,016,148	4,140,344	6,504,480
St. Joseph	1,900,949	1,658,987	3,125,521
Milwaukee	945,570	694,620	2,388,300
Total lard, lbs...	79,686,608	40,404,651	105,425,647
	CUT MEATS, LBS.		
	June 30, 1923.	May 31, 1923.	June 30, 1921.
Chicago	141,787,341	151,265,587	97,646,749
Kansas City	66,067,900	73,428,600	51,383,200
Omaha	51,373,986	46,946,012	38,125,773
St. Joseph	23,727,264	23,945,867	25,170,855
Milwaukee	17,880,000	18,945,000	16,341,000
Tot. cut meats, lbs...	309,836,480	314,531,066	228,667,577

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A better feeling with no important price changes featured the market this week, with a better export inquiry the feature. Western offerings as well as local pressure was somewhat lighter, and the export demand created a stronger feeling among holders. The disposition was to feel that the next large transaction would be at some advance in pressing at this time. Chicago continued to report a poor demand, with buyers bidding under the market, and with edible listed at $7\frac{1}{2}$ @8c; prime packer offered at 7c, with buyers' ideas $6\frac{1}{2}$ c; No. 1 listed at $6\frac{1}{4}$ @ $6\frac{1}{2}$ c; No. 2, $5\frac{1}{4}$ @ $5\frac{1}{2}$ c. At New York prime city was quoted at 5 $\frac{3}{4}$ @6c nominal; special loose, $6\frac{1}{2}$ c nominal; extra, $6\frac{3}{4}$ c, and edible, 7 $\frac{3}{4}$ @8c nominal. At Liverpool, the market for Australian tallow was unchanged during the week, with good mixed quoted at 40s 9d. and choice at 41s 9d.

STEARINE—While the market has been quiet, the feeling is firmer and $8\frac{1}{2}$ c New York is the lowest quotation available against recent sales at $8\frac{1}{4}$ c, with some export demand reported in the market, and offerings somewhat lighter. Domestic trade was quiet. At Chicago oleo was dull and nominal at 7 $\frac{3}{4}$ @8c.

OLEO OIL—The market at New York was barely steady, with extra quoted at 12c nominal, while at Chicago extra was $11\frac{1}{2}$ @ $11\frac{1}{4}$ c.

A flat demand was again in evidence and with pure lard still on the down grade, consumers continue to hold off. At New York edible was quoted at $14\frac{1}{4}$ c; extra winter, 12c; extra No. 1, 11c; No. 1 at $10\frac{1}{2}$ c; No. 2, 10c.

Demand continues of a hand to mouth character, but offerings are not being pressed for sale. At New York pure was quoted at $14\frac{1}{4}$ c; extra, 11c; No. 1, $10\frac{1}{2}$ c; cold pressed, $16\frac{1}{4}$ c.

SEE PAGE 39 FOR LATER MARKETS.

A better feeling in the grease market was reported in some quarters, due it was said to some export demand and a tightening up on the part of holders. The west reported a moderate demand from western soapers for choice white grease and a few tanks moved at $7\frac{1}{2}$ @ $7\frac{1}{4}$ c

Chicago, for immediate delivery. Sentiment is more mixed and a slightly better tone in tallow was attracting some attention. At New York yellow and choice house was quoted at $5\frac{3}{4}$ @6c nominal; white, $7\frac{3}{4}$ @8c nominal. At Chicago house was $5\frac{1}{4}$ @ $5\frac{1}{2}$ c; brown around 5c; yellow, $5\frac{1}{2}$ @ $\frac{3}{4}$ c nominal; white, $7\frac{1}{2}$ c nominal.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, July 5, 1923.

Several hundred tons of New York ground tankage was sold at \$3.55 and 10c and there is now a very small quantity

unsold, which is being held at \$3.65 and 10c with no one willing to sell for future. There is still very little buying interest among the fertilizer manufacturers in this or any other fertilizer material.

The crackling market is firm and the demand fair. The market for 50/55 per cent protein is about 90c per unit and the 60 per cent grade is bringing 95c per unit. The importers of nitrate of soda have been doing a very light business, but have raised the price of spot and future nitrate \$1 per ton.

Very little business is being done in bone meal, and foreign material is being offered quite a little under the prices asked by domestic producers.

Packinghouse By-Products Markets

BLOOD.

Chicago, July 5, 1923.

Sellers asking \$4 unit ammonia basis Chicago freight, but buyers evinced no interest.

Unit ammonia.

Ground \$3.90@4.00

Crushed and unground 3.65@3.80

DIGESTER HOG TANKAGE

MATERIALS.

With sellers and buyers 25c to 50c unit ammonia, according to grade of tankage, apart in their views, trades were conspicuous by their absence this week.

Unit ammonia.

Ground, 11 $\frac{1}{2}$ to 12 $\frac{1}{2}$ ammonia \$2.25@3.35

Unground, 10 to 11 $\frac{1}{2}$ ammonia 3.00@3.15

Unground, 7 to 9 $\frac{1}{2}$ ammonia 2.75@2.90

FERTILIZER TANKAGE MATERIALS.

High grade ground tankage sold for shipment south this week at \$3.25 per unit ammonia f. o. b. Chicago, with most sellers now asking \$3.35. Trading at most points very narrow.

High grade, ground, 10-11 $\frac{1}{2}$ ammonia \$ 2.90@ 3.10

Lower grade, ground, 6-9 $\frac{1}{2}$ ammonia 2.65@ 2.80

Medium to high grade, unground 2.50@ 2.75

Low grade and country rend., unground 2.25@ 2.40

Hoof meal 3.00@ 3.10

Liquid stick 2.65@ 2.75

Grinding hoofs, pigs' toes, dry 33.00@35.00

BONE MEALS.

It is said sellers have quite an accumulation of both ground and unground, and buyers show utter indifference.

Per ton.

Raw bone meal \$25.00@30.00

Steamed, ground 21.00@24.00

Steamed, unground 18.00@20.00

CRACKLINGS.

Most buyers are bidding prices which sellers will not accept. Latter claiming the market is so low that it is a losing game.

Pork, according to grease and quality... \$55.00@65.00

Beef, according to grease and quality... 40.00@50.00

BONES, HORNS AND PITHS.

Demand from all sources, especially the Orient, has shown a big shrinkage. Those who know state it will take a sharp reduction in price to revive interest.

Per ton.

No. 1 horns \$275.00@300.00

No. 2 horns 225.00@250.00

No. 3 horns 150.00@200.00

Culls, black and striped, unassorted 25.00@ 38.00

Hoofs, black and striped, unassorted 38.00@ 40.00

Hoofs, white, unassorted 60.00@ 70.00

Round shin bones, unassorted, heavies 85.00@ 95.00

Round shin bones, unassorted, lights 70.00@ 80.00

Flat shin bones, unassorted, heavies 65.00@ 70.00

Flat shin bones, unassorted, lights 55.00@ 60.00

Thigh bones, unassorted, heavies 85.00@ 95.00

Thigh bones, unassorted, lights 70.00@ 80.00

GLUE AND GELATINE STOCK.

Prices dragging on the bottom of the year thus far, with the tendency still downward. Most buyers show utter lack of interest.

Per ton.

Calf stock \$28.00@30.00

Edible pig skin strips 65.00@ 70.00

Rejected manufacturing bones 48.00@ 50.00

Horn piths 23.00@ 25.00

Cattle jaws, skulls and knuckles 33.00@ 35.00

Junk and hotel kitchen bones 23.00@ 25.00

Sinews, pizzles and hide trimmings 16.00@ 17.00

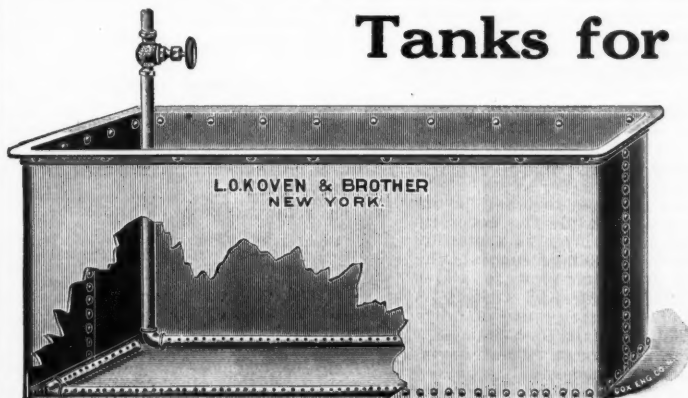
HOG HAIR.

Several resale lots of coil-dried and processed, winter take-off, are appearing on the market, with bids on same under contract prices. Summer take-off a drug on the market.

PIG SKIN STRIPS.

Continued liberal marketing of hogs, plus bearishness of buyers, brought about a sharp decline in prices this week, both for tanning and gelatine purposes.

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WHAT MAINTAINS QUALITY IN MARGARIN

How to Avoid Moldiness in Ordinary Fats

By Dr. Charles Thom, U. S. Bureau of Chemistry.

[EDITOR'S NOTE.—An able discussion of factors affecting the keeping quality of margarin, by Dr. Thom of the U. S. Bureau of Chemistry was one of the most interesting features of the convention of the Institute of Margarin Manufacturers at Atlantic City recently. In addition to giving the causes of molds in fats, Dr. Thom draws some important conclusions in a practical way in this address.

The first installment was published last week, and in this issue appears the second and final installment.]

Salt a Significant Factor.

Another significant factor in these products is the salt used. So far as molds and bacteria are concerned a product like margarin, carrying perhaps 1 to 3 per cent of salt, 12 to 15 per cent of water, 80 to 85 per cent fat, acts as a brine, with a maximum of 25 per cent and a minimum of 62/3 per cent of sodium chloride. The salt is in solution in the water not in the fat.

If the salt present is sufficient to saturate the water, further reduction of water content due to drying will produce salt crystals (precipitation). A product with this constitution is subject to attack only by such micro-organisms as can live and develop in such concentration of brine as may be present, or, conversely, brine concentration exerts a selective restriction upon the kinds of organisms capable of injuring the finished product.

If the water present be taken as 15 per cent and the salt as 3 per cent in a well-worked mass, the whole constitutes a very unfavorable place to grow most bacteria or molds. There are, however, certain bacteria, yeasts, and molds capable of slow but persistent activity, even in highly salted products.

If the raw materials are free from deterioration and the finished product is made correctly, the loss from active growths should be small. Such losses as do occur may be traced to more or less definite sources. As already indicated, the manner of distribution of the milk through the mass is a primary factor in favoring spoilage.

The strength of the brine found sets an absolute limit upon the number of possible kinds of organism present. The available air is the third limiting factor. Proper adjustment of these factors should practically stop loss from growth of organisms.

Rancidity with Deterioration.

Another form of deterioration accompanied by markedly disagreeable flavor is rancidity. In the strict sense, the term rancidity is interpreted by Guthrie³ to mean the formation of butyric acid or some combination of this substance by chemical change.

Most of the investigators seem to agree that this change can be purely chemical. According to this view, the oxygen distributed through the mass by churning goes into combinations to produce products which give the rancid odor without necessarily involving the activity of micro-organisms. Many investigations point to decomposition of the milk proteins present as the principal source of bad flavors.

In fact, Dyer gave quantitative figures which suggested a direct relation between the amount of milk proteins present and the intensity of the objectionable flavors produced.

Off Flavors in These Products.

There are, however, a whole series of bad flavors in this general group of products which are often confused with ran-

cidity but whose origin is difficult to determine. Milk is a very favorable medium for growth of many forms of mold, yeast, and bacteria. As it enters the factory it commonly carries with it an abundant infection representing all three of these groups. Pasteurization if thoroughly done will cut down the amount of infection.

Where, however, according to Combs and Eckels' poor milk is used a tremendous number of organisms may be found in the raw product. The by-products of their activity remain in the pasteurized milk, together with a good seeding of living organisms, and unless the temperature of pasteurization has been very high the enzymes⁴ already active remain as factors in further decomposition. The possibility of bad flavors from this source have been amply demonstrated in many studies of butter deterioration. The condition of milk used in churning therefore becomes an important factor in determining keeping quality.

The Package and Mold Cause.

Mold or bacterial discoloration immediately under the wrapper of prints is a conspicuous and not uncommon source of loss. The wrapper or carton is sometimes seriously contaminated with mold spores and bacteria. Hence it becomes one cause of surface infection. Perhaps the most important factor in this surface discoloration is the presence of considerable air space between wrapper and print.

The print itself is not perfectly cut or molded. Rough or uneven areas occur. The wrapper as put on leaves additional air spaces. Within spaces of both types the imprisoned air takes up moisture from the product and forms a favorable place for mold spores or bacteria already present in the material or carried by the wrapper to develop.

Unless the salt content is great enough to prevent such development serious discoloration results. The difficulties arising from the wrapper are reduced but not entirely eliminated by soaking the paper in brine before it is applied.

Preventive Methods to Adopt.

Preventive measures may include methods of excluding air from the actual surfaces of the food or of substituting some other gas for the air incorporated in manufacture. Various measures are proposed for the purpose. Patented processes cover churning in an atmosphere of carbon dioxide and an oil seal by specific treatment of the wrapper or of the freshly wrapped print. Either method is sound in theory although the difficulty in practical application may be great.

In any scheme of control, acceptability of texture and flavor must be protected as a basis for marketing the product. The adjustments to be made include such manipulation of water, salt, and incorporated air as will restrict the growth of micro-organisms to a minimum under the conditions of handling practicable. In products marketed with milk flavor as in many of the margarins the amount of salt which can be used is restricted within narrow limits which if exceeded rapidly render the finished article objectionable to the exacting consumer.

Adjustment of saltiness to other flavors is therefore essential, while the necessity of concentration in the brine as a limiting factor in controlling spoilage suggests the desirability of a product low in water content in which the desired texture is obtained by blending fats or use of fairly concentrated milk solids rather than as a result of incorporated water. These manufacturing comments, necessarily phrased in very general terms so far as the technology of manufacture is concerned, are

presented to define the biological problem, not to specify details of operation.

Need Proper Cold Storage.

Proper refrigeration during the entire distribution period is of course equally essential. Brooks⁵ studying meat in cold storage reports several organisms capable of growing at 6° C. Pennington in unpublished work in the Bureau of Chemistry found that inhibition due to cold consisted in a gradual slowing down of biological activity which did not stop in the media used unless crystallization of the nutrient fluid occurred.

In these experiments it was observed that part of the tubes of each medium failed to crystallize even at 9° C. Growth of bacteria, while very slow at such temperatures, was demonstrable in every tube which failed to crystallize, but in no tube which formed ice crystals promptly. When a series of molds were subjected to temperatures approaching the freezing point it was found that many species grew slowly but produced no colored spores, hence submerged and colorless growths only were detectable.

These observations taken together may account for many reports in which food-stuffs passed as sound when removed from storage became recognizably moldy (i.e. developed colored colonies) remarkably quickly. Expert examination in such cases would doubtless have shown well-established growth in the product as it came from the refrigerator. In practical application, the ordinary refrigerator slows down rather than stops spoilage due to growth of micro-organisms.

A product keeps at a particular temperature if free from agents capable of developing under those conditions. The closer it is possible to keep a product in actually frozen condition, the less change may be anticipated.

Conclusions.

The conclusions from the foregoing study are summarized as follows:

1. Margarin as a basis for growing organisms consists of fat encasing or imprisoning a certain amount of the non-fatty solids of milk and of milk serum (water) to which a given percentage of sodium chloride has been added to make a fairly strong brine. Enough air is imprisoned in the mass to permit certain organisms to grow, but not others.
2. Mold spores, yeast, and bacteria are always present to some extent from the materials, the utensils, the factory air, and accidental contaminations in handling. Proper management can reduce or minimize these contaminations but can hardly hope to produce a sterile product.
3. Masses (tubes or prints) of margarin are subject also to surface contamination from the package and the accidents of handling. In packaging, additional air spaces are usually formed and present favorable conditions for surface discoloration.
4. Losses due to mold may be reduced by using fresh clean sound materials, preparation of the product under scrupulously careful conditions followed by storage at such temperatures as practically suspend mold activity.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Moderately Active—New Lows Reached—Cash Trade Improves Slightly—Cotton Crop Report Bearish—Sentiment Very Mixed—Crude Oil Nominal.

The past week on the New York Produce Exchange had been rather quiet, with only a moderate trade in evidence. Cotton oil values were under pressure most of the time, with the old crop positions making new low levels for the season, while the deferred months were relatively firm, and again narrowed their discount somewhat under the nearby months.

Liquidation was less apparent, but there was scattered selling of old crop by commission houses, and considerable pressure from local bears. It appeared as though the commission house interest was switching from the nearby to the distant months, while at the same time the Texas interests, who have been pressing the new crops for the past few weeks, continue to sell December and January.

The weather in the South was more or less favorable, and the weevil complaints have not approached importance as yet, while the government report indicating a crop of 11,412,000 bales was decidedly more

than what the trade had been counting upon, and brought about considerable selling for a time. The government condition of 69.9% was fully in line with expectations, but the government acreage of 38,287,000 acres was more than 1,000,000 acres larger than the largest private acreage report, and accounted for the crop estimate of 600,000 to 700,000 bales more than what the trade had looked for.

The New Crop Outlook.

With cash trade rather slow, notwithstanding some improvement from the poor demand of a week ago, the importance of the situation appeared to be more or less centered in the new crop outlook. At the present time the disposition is to look for a carry-over fully as large as last year, or slightly more than 400,000 bbls. It is figured that 11,500,000 bales of cotton will furnish a supply of upwards of 2,800,000 bbls. of oil, which with a carryover of 400,000 bbls. would make available for the next year some 3,200,000 bbls., or nearly 300,000 bbls. per month.

The lard market continued heavy under a record run of hogs, and there appeared to be no let-up or even signs of a decrease in the movement. Corn crop reports and

weather conditions for corn were in the main favorable, and it was difficult to say the least to point one's finger at anything in the situation that would for the moment enhance values.

Trade Look for Downward Move.

The trade was imbued with the idea that the market must undergo a sharp downward revision, such as was experienced last year. But at the same time it was very cautious in pressing the market on the breaks, as the knowledge of the strong statistical position of old crop oils and limited consumers stocks led to a feeling that at some level or other demand would revive sufficiently to have some influence on the value of the nearby positions.

The leading "long" interest, as is generally known, is centered in the August position. In some quarters this interest is credited to a leading refiner, while other rumors have credited the holdings to a pool. The fact that this interest is concentrated has led many to keep close to shore, as it is felt that if the oil could be disposed of to the trade, and delivery taken on August contracts, a very tight position could easily result. On the other

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hand it is also general belief that, should this interest start liquidating, or attempt to switch the holdings to the later months, a very sharp further decline would easily follow, with pressure from other refiners and ring traders.

The crude oil market continued more or less nominal for old crop crude, while very little interest is in evidence in new crop crude, although rumors are current from time to time of some small sales of the latter.

The Lard Situation.

The lard stocks at Chicago increased 25,000,000 lbs. the last half of June, and 33,000,000 lbs. for the month of June, and now total 62,602,000 lbs. against 87,896,000 lbs. on July 1st last year. While the accumulation has made rapid progress during the month of June, the present stocks are still lighter than last year, notwithstanding the record hog run. At the same time it is well to remember that the time of the year has approached when the packer ordinarily accumulates stocks to take care of the foreign demand, during August, September and October, when European buying ordinarily reaches its maximum levels. The government pig report showed a promise of continued heavy marketings. This given in another column.

The government did not give the cotton crop by states, but based on government

par values, the following analysis is made:

	1923 Yield Bales.	1922 Yield Bales.
Virginia	45,000	27,000
North Carolina	829,000	879,000
South Carolina	638,000	517,000
Georgia	854,000	736,000
Florida	25,000	27,000
Alabama	845,000	820,000
Mississippi	1,000,000	986,000
Louisiana	370,000	345,000
Texas	4,103,000	3,126,000
Arkansas	916,000	1,010,000
Tennessee	401,000	386,000
Missouri	168,000	140,000
Oklahoma	876,000	437,000
California	129,000	28,000
Arizona, etc.	213,000	44,000

Total 11,412,000 9,729,000
COTTONSEED OIL.—Market transactions:

Thursday, June 28, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			1070	a 1100
July	700	1080 1072	1072	a 1075
Aug	900	1088 1084	1084	a 1086
Sept	2900	1069 1062	1063	a 1064
Oct	1800	972 966	970	a 971
Nov	3400	883 876	883	a Flat
Dec	400	865 865	866	a 868
Jan	1200	868 866	867	a 868
Feb			868	a 880

Total sales, including switches, 12,700
P. Crude S. E. 925 asked.

Friday, June 29, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			1050	a 1075
July	300	1070 1056	1060	a 1064
Aug	1400	1083 1069	1070	a 1074
Sept	2000	1058 1051	1051	a 1052
Oct	300	965 963	962	a 963
Nov	1700	876 873	870	a 878
Dec	200	865 863	862	a 863
Jan	600	864 861	860	a 865
Feb			861	a 875

Total sales, including switches, 6,900 P.
Crude S. E. 900 Nominal.

Saturday, June 30, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			1045	a
July	900	1046 1040	1045	a 1050
Aug	400	1064 1062	1073	a 1075
Sept	1400	1050 1040	1047	a 1051
Oct	1000	968 958	966	a 967
Nov	700	882 875	878	a 881
Dec	2600	865 860	863	a 864
Jan	100	863 863	862	a 864
Feb			863	a 878

Total sales, including switches, 8,500 P.
Crude S. E. Nominal.

Monday, July 2, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			1045	a
July	400	1045 1040	1025	a 1050
Aug	2400	1067 1045	1045	a 1048
Sept	4700	1042 1030	1030	a 1032
Oct	2100	961 955	950	a 953
Nov	1600	874 862	863	a 865
Dec	2700	860 852	850	a 855
Jan	4500	860 852	856	a 858
Feb			855	a 865

Total sales, including switches, 18,400
P. Crude S. E. Nominal.

Tuesday, July 3, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			1040	a 1100
July			1042	a 1060
Aug	200	1053 1047	1053	a 1057
Sept	3600	1039 1026	1038	a 1039
Oct	2000	955 947	954	a 955
Nov	400	865 861	866	a 869
Dec	600	855 850	852	a 856
Jan	900	855 851	855	a 856
Feb			853	a 870

Total sales, including switches, 8,100 P.
Crude S. E. Nominal.

Wednesday, July 4, 1923.

Holiday.

Thursday, July 5, 1923.

	Sales.	Range High. Low.	Bid.	Closing Asked.
Spot			10.45@11.00	10.40
July			10.45@10.80	10.40
Aug	10.80	10.63	10.63@10.67	10.53
Sept	10.55	10.44	10.47@10.49	10.38
Oct	9.61	9.57	9.55@9.59	9.55
Nov			8.65@8.72	8.65
Dec	8.60	8.52	8.52@8.58	8.55
Jan	8.60	8.55	8.55@8.60	8.55
Feb			8.55@8.70	8.55

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL—A continued poor demand was reported throughout the week, and the market was again showing a heavy undertone with trade at a minimum. Copra was easier at 4½¢ sales New York, with coast offering at 4½¢. At New York crude was quoted at 8.15¢ asked, Philadelphia 8¢ asked, and crude coast 7½¢ asked. In the New York Trade Ceylon type in bbls. was 9½¢; tanks, 8¢; Cochiti type barrels, 10@10¼¢; edible bbls., 10½¢@10¾¢.

SOYA BEAN OIL—The market was extremely quiet and without any important changes in the absence of any actual sales. At New York crude in bbls. was 11½¢@¾¢; blown, 14@14¼¢; tanks, New York, 9¼¢; tanks, coast, 9¢.

CORN OIL—The market was somewhat weaker and at the low of the downward movement with a limited demand, the heaviness elsewhere in the oil list and favorable new corn crop reports. At New York crude in bbls. was 10½¢; tanks, Chicago, 8¾¢; refined bbls., N. Y., 13@13¼¢; cases, \$13.38.

PALM OIL—A weaker tone on liquidation of nearby oil featured the market but the volume of business passing was light, and it was difficult to encourage fresh buying as tallow showed little more than a steady undertone. At New York lagos spot was quoted at 7¢; shipment, 7½¢@¾¢; Nixre spot, 6¾¢; shipment, 6¾¢@7¢.

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PALM KERNEL OIL—A lack of interest again featured the trade and the undertone was easier with imported quoted at 8½c, but a belief in evidence that firm bid would shade that figure.

PEANUT OIL—Limited operations continued owing to light stocks while little or nothing was doing on the coast in Oriental oils. At N. Y. crude peanut in bbls. was nominal, tanks f. o. b. mills 12½@13c; deodorized bbls., New York, 16½@17c.

COTTONSEED OIL—Demand generally slow, with the market undertone weak. Prime summer yellow spot bbls., N. Y., 10½@¼c; bleachable tanks, f. o. b. mills, 10@10½c; crude oil, 9c nominal.

Southern Markets. Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 5.—Several lots of crude sold this week in the Valley at 8½c. Forty-one per cent protein meal, \$40.50. Loose hulls unchanged. Only a few mills operating in Mississippi, none in Tennessee; season is about over in this territory.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., July 5.—No old crop prime crude cottonseed oil offering; stocks light. Prime summer yellow steady at 10¼c per pound, loose, New Orleans. Cottonseed meal and hulls unchanged.

APRIL MARGARIN PRODUCTION.

Figures of actual production of margarin in April, as reported by margarin manufacturers to the U. S. Department of Agriculture are given here. The reports of the Bureau of Internal Revenue are estimates based on the value of stamps sold during the month, and are not given in this report. Actual production figures follow:

Uncolored margarin:		April 1922.	April 1923.
	lbs.	lbs.	
Exclusive animal oil.....		27,720	
Exclusive veg. oil....	6,046,461	7,885,728	
Animal & veg. oil....	7,647,109	10,008,634	
Colored margarin:			
Exclusive animal oil.....			
Exclusive veg. oil....	108,104	245,054	
Animal & veg. oil....	399,564	610,310	
		14,201,238	18,777,446

It will be observed that the production in April this year was an increase of 32% over that of the same month last year.

CANADA PROHIBITS MARGARINE.

The Canadian Parliament has voted to put an end to the oleomargarine industry in Canada. War-time legislation that permitted the manufacture and sale of oleomargarine in Canada will expire on August 31 of this year. That is, the manufacture and importation of the product must cease on August 31, but its sale may continue until March 1, 1924.

While it is still possible for the government to bring in new legislation this session that would permit the people of Canada to use oleomargarine products, there is little probability that anything of the sort will be done, according to the latest reports.

Previous to 1917 oleomargarine was not allowed to be manufactured or sold in Canada. But when the war placed an unusual drain on the food supplies of the world, the Canadian Parliament permitted the manufacture and sale of the product. The main argument behind the agitation, which has been long and vigorous, is that it has been hurting the Canadian butter industry.

STUDY WORLD PRODUCER PROBLEMS.

A study of world trade in agricultural products, including meats, is being actively pushed by the U. S. Department of Commerce as authorized by the last Congress.

The committee appointed by Secretary Hoover met recently and outlined the plan of the investigation, which is being carried out in co-operation with the Department of Agriculture. The personnel of this committee is as follows:

Sydney Anderson, Member of Congress, Lanesboro, Minn.; T. C. Atkeson, The National Grange, Washington, D. C.; Julius Barnes, President, U. S. Chamber of Commerce, Washington, D. C.; Charles S. Barrett, Farmers' Union, Union City, Ga.; James F. Bell, flour miller, Minneapolis, Minn.; Joseph A. Broderick, Vice-President National Bank of Commerce, New York, N. Y.; J. G. Brown, American Farm Bureau Federation, Indianapolis, Ind.; C. W. Hunt, American Farm Bureau Federation, Des Moines, Iowa; W. G. Jamison, American Farm Bureau Federation, La Veta, Colo.; Julius Klein, Director, Department of Commerce, Washington, D. C.; George McFadden, cotton exporter, Philadelphia, Pa.; Ralph Merritt, President California Raisin and Rice Ass'n, San Francisco, Cal.; Adolph Miller, member Federal Reserve Board, Washington, D. C.; Alonzo E. Taylor, Director Food Research Institute, Stanford University, Calif.; H. C. Taylor, U. S. Department of Agriculture, Washington, D. C.; G. F. Warren, Cornell University, Ithaca, N. Y.; Carl Williams, President American Cotton Growers' Exchange, Oklahoma City, Okla.; Thomas E. Wilson, Institute of American Meat Packers, Chicago, Ill.

Three phases of the work have been outlined. The first is a statistical study designed to give a background of fact with regard to our trade in these products. It is proposed to show how our trade compares with the trade in other countries and the present trends compared with those in the prewar years. This work will also show in detail where our exports have been going, where the exports of our competing countries go and where the principal consuming countries get their supplies. The changes that have occurred since the war will be particularly emphasized.

A second phase of this work will deal with market practices: Questions of the

supply of credit in relation to the demand for it, how exporters are financing their operations, questions of transportation, storage, warehousing, port charges, ocean freight and insurance rates, packing, distribution in foreign countries, etc., are being studied. For this work detailed inquiries are being made of exporters, merchants and bankers in this country. The facts obtained in this way are being supplemented by inquiries conducted by the foreign staff of the Department of Commerce, among importers and bankers in the principal foreign markets.

The committee believes that a clear statement of what progress has been made and what charges are still needed will very materially assist in further readjustments. In all of this work, it is proposed to emphasize the comparison of present methods with those formerly used and to analyze as far as possible the meaning of the changes. Among other things, it is proposed to study the various schemes that have been proposed since the war for the stabilization and promotion of trade by European countries and to point out the successes or failures which have attended them.

A third phase of this work is a study of general economic conditions in the industrial area of western Europe which forms the chief market for our agricultural products. The committee believes that it is essential that our agricultural producers and those engaged in handling agricultural products should have some picture of what present conditions are and how changes are likely to affect our market for these products. With the present changing conditions in Europe it is impossible to predict the future, but it is possible to sum up present conditions and the possible effect of certain changes.

For this purpose, the Department has detailed some of its best men in the European field, who, by reason of their long and intimate contact with these problems, are particularly fitted to evaluate these conditions. Questions which are being studied in this connection include purchasing power, productive ability, labor conditions, social and financial stability, industrial activity, food and clothing requirements with particular reference to the industrial area included in Great Britain, France, Belgium, Holland and Germany.

It is expected that reports on all of these lines will be completed by early fall and published as soon thereafter as possible.

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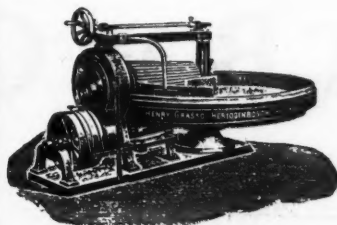
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING MARKETS.

Provisions and Lard.

Hog receipts were lighter and hog prices rallied 50 to 60 cents following the holiday, creating a much stronger feeling in the future market, with a better tone abroad and persistent rumors of export buying. Government report showed increase of nine-tenths of 1 per cent in the number of pigs saved from farrowing for the six months ended June 1. For fall pigs hog raisers have expressed intentions to breed 28.3 per cent more sows than farrowed last fall. For the corn belt there is indicated an increase of 25.5 per cent.

Cottonseed Oil.

The cottonseed oil trade remains small, but the market recovered moderately on short covering. There was some commission house buying, but mainly with the rally in lard. Cash trade showed slight improvement. Compound demand is spasmodic. Sentiment is mixed. Cotton weather and hog crop reports are good in the main. The fish industry is buying in a small way. Texas August crude, 8½¢ asked; September, 7½¢; October and November, 6½¢.

Quotations on cottonseed oil at Friday noon were: July, \$10.60@11.00; August, \$10.70@10.76; September, \$10.52@10.55; October, \$9.59@9.63; November, \$8.74@8.75; December, \$8.58@8.63; January, \$8.60@8.62.

Tallow.

Extra, 6¾¢.

Oleo Oil and Stearine.

Oleo stearine, 8½¢@8½¢; extra oleo oil, 12¢.

FRIDAY'S GENERAL MARKETS.

New York, July 6, 1923.—Spot lard at New York, prime western, \$11.70@11.80; Middle West, \$11.55@11.65; city steam, \$11.25; refined continent, \$12.50; South American, \$12.75; Brazil kegs, \$13.75; compound, \$13.00.

Liverpool Provision Markets.

Liverpool, July 6, 1923.—(By Cable.)—Quotations today: Shoulders, square, 62s; shoulders, picnics, 51s; hams, long cut, 90s; hams, American cut, 85s; bacon, Cumberland cut, 67s; bacon, short backs, 65s; bacon, Wiltshire, 72s; bellies, clear, 65s; Australian tallow, 41s 9d; spot lard, 61s 6d.

Hull Oil Market.

Hull, England, July 6, 1923.—(By Cable.)—Refined cottonseed oil, 41s 6d; crude cottonseed oil, 37s.

NEW YORK LARD EXPORTS.

Exports of lard from New York from June 1 to July 6, 1923, according to unofficial reports, were 38,925,830 lbs.; tallow, 568,000 lbs.; greases, 903,800 lbs., and stearine, none.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York from June 1 to July 6, 1923, according to unofficial reports, were 50 bbls.

GERMAN HOGS SLOW TO RECOVER.

While the hog industry in Denmark and Poland shows complete recovery, the number of hogs in Germany is approximately 1,000,000 less than it was a year ago and about 33 per cent below the pre-war figure.

S. AFRICAN BEEF BOUNTIES.

The Beef Export Bounties Bill, which was recently introduced in the Parliament of the Union of South Africa, passed that body recently, according to reports to the U. S. Department of Commerce.

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending June 30, 1923, with comparisons, as follows:

	Week ending June 30, 1923.	Previous week, 1922.	Cor.
Western dressed meats:	7,310	7,816	7,218
Steers, carcasses	630	633	644
Cows, carcasses	171	1,329	95
Veal, carcasses	10,498	9,624	10,563
Hogs and pigs	296	2,943	27,975
Lambs, carcasses	20,179	16,726	3,454
Mutton, carcasses	3,683	4,264	65,291
Beef cuts, lbs.	(*)	223,419	658,047
Pork cuts, lbs.	(*)	1,029,094	10,641

Local slaughter, Federal inspection:	8,010	14,103
Cattle	14,378	35,008
Hogs	39,902	41,089
Sheep	40,496	45,386

*Not reported.

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending June 30, 1923, with comparisons:

	Week ending June 30, 1923.	Previous week, 1922.	Cor.
Western dressed meats:	2,839	2,885	2,690
Steers, carcasses	241	445	759
Cows, carcasses	163	233	91
Veal, carcasses	1,724	1,408	1,896
Lambs, carcasses	6,759	5,622	7,686
Mutton, carcasses	1,146	1,275	1,290
Pork, lbs.	283,423	258,539	290,311
Local slaughters:	2,142	2,411	2,539
Cattle	2,737	2,004	2,063
Hogs	16,609	18,155	14,635
Sheep	5,822	7,256	7,357

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef of the week up to July 6, 1923, show exports from that country were as follows: To England, 104,232 quarters; to the Continent, 32,017 quarters; to other ports, none. Exports for the previous week were as follows: To England, 114,009 quarters; to the Continent, 46,560 quarters; to other ports, none.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending June 30, 1923, with comparisons:

	Week ended June 30, 1923.	Week ended June 1922.	From Nov. 1, 1922, to June 30, 1923.
PORK, BBLs.			
United Kingdom	100	75	4,449
Continent	570	185	17,531
So. and Cent. Amer.			390
West Indies	702		14,848
B. N. A. Colonies			460
Other countries			290
Total	1,432	260	37,908

BACON AND HAMS, LBS.

United Kingdom	12,302,340	6,312,500	370,015,654
Continent	3,644,500	3,131,500	163,355,750
So. and Cent. Amer.			312,700
West Indies			3,946,000
B. N. A. Colonies			62,390
Other countries	40,000		707,400
Total	15,986,840	9,444,000	538,399,804

LARD, LBS.

United Kingdom	5,347,440	5,911,400	191,997,152
Continent	3,408,030	6,882,872	417,161,935
So. and Cent. Amer.			2,046,673
West Indies	50,000	75,000	7,679,000
B. N. A. Colonies			61,000
Other countries	9,800		232,800
Total	8,815,270	12,869,272	619,178,560

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, lbs.	Bacon and hams, lbs.	Lard, lbs.
From—			
New York	670	7,248,840	5,682,270
Philadelphia			111,000
Baltimore			68,000
New Orleans	762		50,000
Montreal		6,608,000	2,267,000
Boston		2,070,000	637,000
Total, week	1,432	15,986,840	8,815,270
Previous week	540	11,851,164	11,741,113
Two weeks ago	1,256	14,816,750	16,876,437
Same week year ago	260	9,444,000	12,869,272

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1922, to June 30, 1923.

	1922-1923.	1921-1922.	Increase.
Pork	7,581,600	3,535,400	4,046,200
Bacon and hams	338,399,804	332,337,217	206,008,587
Lard	619,178,560	395,290,854	223,887,706

RECEIPTS AT CENTERS.

SATURDAY, JUNE 30, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	8,000	4,000
Kansas City	600	1,400	800
Omaha	100	9,500	
St. Louis	500	4,000	600
St. Joseph	100	3,500	200
Sioux City	200	12,000	
St. Paul	200	1,100	
Oklahoma City	400		
Fort Worth	500	500	700
Denver	100	100	1,400
Indianapolis	200	5,000	400
Pittsburgh	100	2,000	400
Cincinnati	300	1,500	2,000
Buffalo	100	2,400	300

MONDAY, JULY 2, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	71,000	10,000
Kansas City	14,000	14,000	10,000
Omaha	4,000	14,000	10,000
St. Louis	6,000	14,000	7,000
St. Joseph	1,000	6,500	3,000
Sioux City	2,000	12,500	
St. Paul	3,500	15,500	300
Oklahoma City	1,000	500	
Fort Worth	5,000	1,000	1,000
Milwaukee	100	300	
Denver	700	800	1,000
Louisville	700	2,800	4,000
Wichita	1,000	1,000	
Indianapolis	800	4,000	200
Pittsburgh	1,800	6,000	3,000
Cincinnati	1,700	4,500	1,900
Cleveland	2,200	10,000	2,000
Cleveland	700	5,000	1,400
Nashville	300	2,500	2,500

TUESDAY, JULY 3, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	24,000	4,000
Kansas City	6,000	8,000	6,000
Omaha	2,000	14,000	6,500
St. Louis	4,000	12,000	6,000
St. Joseph	1,500	6,000	3,000
Sioux City	1,200	10,500	1,000
St. Paul	1,300	8,500	500
Oklahoma City	1,000	600	
Fort Worth	2,000	1,000	1,500
Milwaukee	400	2,000	300
Louisville	300	2,000	2,500
Wichita	700	1,500	
Indianapolis	800	8,000	800
Pittsburgh	100	500	300
Cincinnati	500	3,200	
Buffalo	200	2,500	800
Cleveland	200	2,000	1,000
Nashville	100	1,700	2,000
Toronto	3,300	1,400	400

WEDNESDAY—HOLIDAY.

THURSDAY, JULY 5, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	30,000	10,000
Kansas City	7,000	10,000	6,000
Omaha	8,000	13,500	9,000
St. Louis	5,000	12,000	5,000
St. Joseph	2,000	5,000	1,000
Sioux City	1,800	8,000	
St. Paul	1,000	9,500	500
Oklahoma City	400	800	
Fort Worth	2,700	1,200	2,500
Denver	2,100	3,800	
Indianapolis	1,600	13,000	600
Pittsburgh		4,500	500
Cincinnati	900	7,000	5,500
Buffalo	300	8,600	1,000

FRIDAY, JULY 6, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	24,000	3,000
Kansas City	1,500	4,500	2,000
Omaha	1,400	14,500	11,500
St. Louis	1,500	11,500	1,500
St. Joseph	600	7,000	800
Sioux City	700	13,500	200
St. Paul	1,000	8,300	200
Oklahoma City	100		
Fort Worth	2,500	800	600
Denver	700	300	600
Indianapolis	800	15,000	600
Pittsburgh		2,000	500
Cincinnati	600	5,000	6,500
Buffalo	100	5,600	800

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending June 30, 1923, with comparisons.

	Week ending June 30, 1923.	Previous week, 1922.
Western dressed meats:		
Steers, carcasses	2,717	2,978
Cows, carcasses	552	573
Bulls, carcasses	44	72
Veal, carcasses	1,012	957
Lamb, carcasses	10,750	9,543
Mutton, carcasses	260	340
Pork, lbs.	143,070	150,255
Local slaughters:		
Cattle	1,118	953
Calves	2,110	2,344
Hogs	21,152	19,931
Sheep	8,226	5,278

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Union Stock Yards, Lafayette, Ind.

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M. C. Stock Yards, Detroit, Mich.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., July 3.

Cattle receipts were light for two days this week, numbering around 3,500 head. Beef steers and yearlings made up bulk of offerings. Lighter supplies at all points tended to strengthen the market, steers advancing around 25c and yearlings 25@40c for the period. Steers sold largely \$9.00@10.50, with the best at \$10.60. Texas steers sold up to \$7.00. There was an active demand for yearlings at the above advance. Sales ranged \$7.75@9.50. Cows and heifers were scarce and the market is steady to strong. Cows ranged \$4.50@6.50 for better grades, with canners and cutters \$1.50@3.50. Heifers in load lots sold up to \$8.50 and common grassy kinds sold under \$5.00. Texas cows sold \$3.50@4.60. Bulls are unchanged, with most sales \$3.50@5.50, and a few choice light weights up to \$7.00. Calves show no change for the period, best selling at \$8.50.

Stocker and feeder cattle were more numerous the last two days than for some time, practically all consisting of light-weight stockers from Oklahoma and Texas. Quality was not very attractive, but the supply was cleaned up at about steady prices. Oklahomas sold \$4.00@6.25, and Texas \$4.25@7.00. Stocks cows and heifers sold steady. Cows sold \$3.00@3.50 and heifers \$3.75@5.00.

There was a heavy run of hogs at all western points Monday and the prices declined at all markets. Values here were 5@10c lower, with the top at \$6.75. Light supplies Tuesday caused a reaction and values were mostly 25c higher. The top advanced to \$7.00 and bulk of sales ranged \$6.75@7.00. Packing sows sold 10c higher at \$5.75 and stags held steady at \$4.75.

Sheep receipts were around 6,000 head for two days, and were all natives except six loads of Idahos. Demand was good for both sheep and lambs, and prices show no change. Native lambs sold mostly \$14.75@15.00, and Idahos brought \$15.25. A few Idaho feeders sold at \$12.35. Fed California clipped lambs sold at \$13.75. Native ewes ranged \$4.50@6.00. No wethers or yearlings were on sale.

ST. PAUL.

(By U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., July 3.

Considerably lighter receipts here and elsewhere resulted in a considerably better tone in the live cattle trade on opening days of this week, although prices were not quotably higher.

Grain-fed offerings of fat steers, yearlings and she stock are becoming very scarce, killing cattle offered here being mostly grassers of plain quality. Market toppers during the week were fat beeves averaging 1,219 lbs., which cashed last Friday at \$10.25.

The local yard average dropped to \$6.02 on Monday this week or the lowest for the year and for several years, but advances of 25c or more were scored on Tuesday in anticipation of moderately light receipts the balance of the week. Current values are steady to around 25c lower than a week ago. A few loads of choice 160 to around 220 lb. averages cashed to shippers Tuesday at \$6.90, with bulk of the better grades of butcher and bacon hogs of all weights at \$6.75@6.85. Packing sows sold largely at \$5.50@5.75, a few roughs \$5.25 or below. Good pigs went mostly at \$6.25.

Good and choice fat lambs sold at \$14.50@14.75, culls or seconds \$8.50@9.00. Light and handyweight fat ewes brought \$5.50@6.00, heavies \$3.25@3.50.

LIVE STOCK MARKETS

CHICAGO.

(Reported by the U. S. Bureau of Agricultural Economics.)

Union Stock Yards, July 5.

Receipts at ten markets for the week ending July 5 total approximately 123,700 cattle, 561,700 hogs and 130,300 sheep, as contrasted with 136,264 cattle, 694,643 hogs and 153,958 sheep corresponding period a week earlier.

CATTLE—Sharply decreased receipts, together with an improved trend in dressed beef, and as the result broader shipping demand, conspired to restore a good share of last week's downturn on most killing classes of cattle. Longfed matured steers reached \$11.50; long yearlings touched \$11.35, and fat steers of value to sell at \$11.00 and above are as high as any time this season. Lower grades of both matured steers and yearlings are fully 50c higher than a week ago, spots reflecting more advance, with prices on such kinds in the main somewhat lower than the high time two weeks ago.

Most beef steers and yearlings cashed at \$8.50 to \$10.75. Better grades of beef heifers shared the emphatic upturn gathered by yearling steers, and an appreciation of approximately 25c measured the gain on better grade fat cows as well as canners and cutters while common grass cows showed little price advance but sold more actively. Vealers advanced fully \$1.00, choice kinds realizing \$11.00 and \$11.50 to packers and outsiders respectively. Bulls seesawed at steady to weak prices.

HOGS—Receipts of 72,311 hogs at Chicago Monday was a record for any July. The run sharply decreased after Monday; there were insufficient qualified hogs to fill all shipping orders. Lights and butchers mostly 45 to 60c higher for week; best 180 to 240-lb. averages \$7.75 at today's close; good and choice 250 to 350-lb. butchers closing \$7.30 to \$7.60. The big killers were slow in following the price advances. Packing sows were 30 to 40c higher for the week. Bulk today \$6.25 to \$6.60; pigs scarce, mostly 50c higher, bulk strong-weights \$6.75 to \$7.25.

SHEEP—With a holiday intervening, sheep receipts were considerably less than for the same period last week. Fat lambs responded to this influence and natives advanced 25 to 50c with westerns showing more upturn over last week's quotations. Supplies of sheep and yearlings were very light and prices remained steady. Sixteen doubles of Westerns arrived so far this calendar week, including four doubles of fat lambs from Oregon, six loads from Idaho and six loads of Nevada yearlings. This western run, coupled with the price paid, is sufficient reason for believing that next week will show a heavy increase in supplies from that section. Feeder and breeder demand continued strong, with supplies insufficient to fill all orders. In the absence of western feeding lambs, good trimmed natives have been in demand and traders have picked up several decks for country outlet at \$9.25 to \$10.

KANSAS CITY.

(By Wire from The U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., July 5.

Moderating receipts influenced somewhat by the 4th of July holiday enabled sellers to boost cattle prices and beef steers today were mostly 15@25c higher than last Thursday, with top at \$11. Medium to choice natives sold at \$8.50@10.75, while Texas in quarantine made \$4@6.65,

and some cake feds landed at \$7.50@8.50. Yearlings were 25@50c higher, many selling at \$8.25@9.75, and some up to \$10.35. Quality averaged poorer during the current week, with many Texas and Oklahoma's offered, but there was considerable improvement today, when many desirable natives arrived.

Better grades of fat she stock looked strong to 15c higher, but grassy kinds of steers, cows and heifers were dull and weak to 25c lower. Yearling heifers made \$8.25@9.50, more matured fed kinds making \$6.50@8. A few cows made \$7 or higher, many grassers landing at \$3.50@4.50. Cannors and cutters were steady to 25c lower; some cannors sold down to \$2, and strictly good cutters made \$3. Bulls sold mostly steady, desirable bologna bulls making \$4@4.25, and a few fat kinds making \$5.75 and higher. Calves looked steady to 50c lower, good and choice vealers making \$8@9; odd lots selling to outsiders up to \$9.50.

Hog prices were 25@40c higher on Thursday than a week ago, due to shorter receipts. Best medium and heavy butchers sold at \$7.25@7.30, with top at \$7.35; light lights showed most advance, selling generally at \$6.50@6.85; packing sows were 15@25c higher, at \$6.15@6.25.

Lambs were mostly natives and today's sales were steady, but sheep showed 50c gain since a week ago. Top lambs made \$15.25, bulk making \$14.25@15, and culls selling chiefly at \$8@8.50, and a few up to \$9. Practical limit on fat ewes to killers was \$6.50, although breeders took many at \$6.75@7.25, and a few reached \$8. Texas wethers went at \$7@8.25, with yearlings at \$11@11.50.

OMAHA.

(By Wire from The U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., July 5, 1923.

CATTLE—Moderate receipts resulted in an upward trend to prices on killing cattle; beef steers from week ago mostly 25@50c up, with spots on yearlings more. Top steers, average 1,098 lbs., reached \$11, while yearlings stopped at \$10.65. With the bulk steers all weights are quoted from \$8.75@10.25. Better grades of she killing stock shared in the improvement, being quoted 15@25c higher, with other grades steady to strong. Bulk of sales of cows quoted \$5.50@6.50, good and choice, \$6.50@7.50; heifers mostly \$6@8.25; best included in lead lots up to \$9. Cannors and cutters steady, \$2.25@3.50; good cutters up to \$4. Bulls strong to 25c higher; bulk bologna bulls, \$3.75@4.50; beef bulls mostly around \$5.25; butcher bulls up to \$7 and a little above. Veal calves around 25c lower, practical top on selected lights today \$10; bulk lights, \$9@10; heavies, \$6.50@8.

HOGS—Curtailement of receipts, together with other bullish influences, aided in bringing about rise in the hog trade, today's quotations 15@25c higher than a week ago. Bulk butcher grades, 200-350 lb. averages, \$6.75@7; top, \$7.15; bulk mixed loads, carrying packing sows and lights, \$6.25@6.70; packing sows mostly \$5.75@6.25.

SHEEP—Lamb prices developed strength, today's level being the highest for the seven-day period, advance over a week ago being quoted 25@40c. Bulk sales range fat lambs today, \$15@15.50, with natives largely \$14.75@15, with fed clipped lambs at \$14. Sheep values have

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, July 5, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
Hogs:					
TOP	\$ 7.75	\$ 7.35	\$ 7.15	\$ 8.00	\$ 7.25
BULK OF SALES:	6.85@ 7.65	7.00@ 7.30	6.35@ 7.00	7.65@ 7.85	5.75@ 7.10
Hvy. wt. (230-300 lbs.), med.-ch.	7.00@ 7.60	7.15@ 7.30	6.70@ 7.05	7.40@ 7.75	6.30@ 7.10
Med. wt. (200-250 lbs.), med.-ch.	7.15@ 7.75	7.20@ 7.35	6.85@ 7.15	7.65@ 7.90	6.75@ 7.25
Lt. wt. (160-200 lbs.), med.-ch.	7.10@ 7.75	6.50@ 7.25	6.25@ 7.10	7.00@ 7.90	7.00@ 7.25
Lt. lt. (130-160 lbs.), com.-ch.	7.00@ 7.70	6.35@ 6.90	6.00@ 6.25	6.00@ 6.10	5.50@ 6.25
Pkg. hogs, smooth.	6.25@ 6.75	6.15@ 6.25	5.50@ 6.00	6.00@ 6.10	5.50@ 6.25
Pkg. hogs, rough.	6.00@ 6.40	6.00@ 6.15	5.50@ 6.00	6.00@ 6.10	5.25@ 5.75
Sight. pigs (130 lbs. down), med.-ch.	6.50@ 7.25	6.50@ 7.25	6.00@ 6.15	6.00@ 6.15	5.50@ 6.40
For. and strk. pigs (130 lbs. down), com.-ch.	6.50@ 7.25	6.50@ 7.25	6.00@ 6.15	6.00@ 6.15	5.50@ 6.40
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP).					
Choice and prime.	10.65@11.60	10.40@11.10	10.25@11.25	10.30@11.40	9.75@10.50
Good.	10.00@10.65	9.50@10.40	9.70@10.35	10.00@10.50	9.00@ 9.75
Medium.	8.75@10.00	8.65@ 9.30	8.25@ 9.60	8.25@10.00	7.50@ 9.00
Common.	7.25@ 8.75	6.85@ 8.65	6.75@ 8.25	5.50@ 8.25	6.25@ 7.50
STEERS (1,100 LBS. DOWN).					
Choice and prime.	10.00@11.45	10.15@10.90	10.25@11.00	10.25@11.25	9.75@10.50
Good.	9.75@10.40	9.10@10.15	9.25@10.25	9.50@10.25	9.00@ 9.75
Medium.	8.35@ 9.75	8.00@ 9.10	8.00@ 9.25	8.00@ 9.50	7.50@ 9.00
Common.	6.00@ 8.35	6.00@ 8.00	6.00@ 8.00	5.00@ 8.00	6.00@ 7.50
Canner and cutter.	3.50@ 3.75	3.00@ 3.75	3.00@ 3.75	3.00@ 3.75	3.00@ 3.75
LT. YRLG. STEERS AND HEIFERS:					
Good-prime (800 lbs. down).	9.15@11.25	8.60@10.35	8.75@10.75	8.50@10.25	8.50@10.25
HEIFERS:					
Good-choice (800 lbs. up).	7.75@10.35	7.00@ 8.75	7.00@ 9.50	7.50@ 8.50	7.50@ 9.00
Com. and med. (all weights).	5.50@ 7.90	4.25@ 6.75	5.00@ 7.00	4.30@ 7.00	5.00@ 7.25
COWS:					
Good-choice.	5.90@ 8.40	5.75@ 7.35	5.50@ 8.10	5.75@ 7.00	6.00@ 7.50
Common and medium.	3.65@ 5.90	3.25@ 5.50	4.00@ 5.50	4.00@ 5.50	3.00@ 6.00
Cannors and cutters.	2.35@ 3.65	2.00@ 3.25	2.00@ 4.00	1.75@ 3.75	1.75@ 3.00
BULLS:					
Good-ch. (beef ylgs. excluded).	5.00@ 7.00	4.75@ 6.35	4.50@ 7.00	5.25@ 7.00	4.50@ 6.00
Can.-med. (canner and bologna).	3.50@ 4.90	3.25@ 4.30	3.50@ 4.50	2.75@ 5.25	2.50@ 4.50
CALVES:					
Med.-ch. (190 lbs. down).	8.75@11.25	6.50@ 9.00	7.50@10.50	7.50@10.25	5.00@10.00
Cull and com. (190 lbs. down).	5.50@ 8.50	3.00@ 6.25	4.50@ 8.00	3.00@ 7.25	4.00@ 5.00
Med.-ch. (190-260 lbs.).	7.50@11.00	6.25@ 9.00	6.00@ 9.00	7.00@ 8.50	4.50@ 8.00
Med.-ch. (260 lbs. up).	5.50@ 9.25	5.75@ 8.00	4.50@ 9.50	6.00@ 8.00	4.00@ 7.50
Cull and com. (190 lbs. up).	3.50@ 7.50	3.00@ 5.50	4.00@ 7.00	5.00@ 5.50	2.50@ 4.50
Feeder and Stocker Cattle and Calves:					
Steers, com.-ch. (750 lbs. up).	5.85@ 8.50	4.75@ 8.75	6.00@ 8.50	5.50@ 8.50	4.50@ 7.50
Steers, com.-ch. (750 lbs. down).	4.75@ 8.40	4.25@ 8.50	5.00@ 8.25	4.50@ 8.50	4.00@ 7.25
Steers, inferior (all weights).	4.00@ 4.75	3.00@ 4.15	4.00@ 5.00	3.00@ 5.00	3.00@ 4.50
Cows and heifers, com.-choice.	3.50@ 5.75	3.00@ 6.00	3.25@ 5.85	3.00@ 5.50	2.25@ 4.50
Calves, com.-choice.	3.00@ 5.75	4.50@ 7.75	4.75@ 8.00	4.00@ 5.50	3.50@ 7.00
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down).	13.50@16.25	13.25@15.25	13.25@15.50	13.00@15.25	12.00@15.00
Lambs, cull and com. (all wts.).	8.00@13.50	7.50@13.00	8.50@13.25	7.00@12.75	8.00@13.00
Yearling wethers, med.-prime.	10.00@14.25	9.00@13.00	10.00@13.25	9.75@13.00	9.00@13.00
Wethers, med.-pr. (2-yr-olds up).	4.50@ 8.25	3.50@ 8.50	4.50@ 7.50	4.50@ 8.00	3.00@ 7.50
Ewes, common-choice.	3.00@ 7.00	4.00@ 6.75	3.00@ 6.00	3.00@ 6.00	2.00@ 6.25
Ewes, canner and cull.	2.50@ 3.00	1.00@ 3.75	1.00@ 3.00	1.00@ 3.00	1.00@ 2.00
Feeding Sheep and Lambs:					
RANGE STOCK:					
Feeding lambs, med.-choice.	10.00@12.75	10.00@12.75	10.00@12.75	10.00@12.75	10.00@12.75

held their own. Best wethers sold at \$7.50, with light and handy weight ewes \$5.50@6; heavy ewes, \$4.25@5.

ST. LOUIS.

(By Wire from The U. S. Bureau of Agricultural Economics.)

National Stock Yards, Ill., July 5.

CATTLE—Light receipts for the week to date, caused largely by the interposition of a holiday, were responsible for strength in values on all classes of cattle excepting stockers and feeders; native beef steers advancing 15@25c; western grass steers and canner and cutter cows, 25c; light yearling steers and heifers, 25@50c; beef cows, 25@40c, with bulls strong and light vealers 75c@\$1; better stocker and feeder steers unchanged; top matured steers and long yearlings scored \$10.50; light mixed steers and heifers, \$10.25; bulk of native steers, \$8.50@10; light yearlings, \$8.50@10.

HOGS—With moderate receipts and a greatly enlarged shipping demand the past two days witnessed a strong upward movement in values, which are 50@60c higher than one week ago. During the same period pigs advanced 25@50c and packing sows 15@25c. Shippers took over 60 per cent of the offerings, as against only 20 per cent last week. Top today at \$8 was out of line, practical top being \$7.90; bulk of good light and medium weights brought \$7.75@7.85; heavy butchers, \$7.65@7.75; good 110-130 lb. pigs, \$7@7.50; packing sows, \$6.

SHEEP—Early losses in fat lambs were regained after mid-week, and market is now about in line with a week ago. Receipts were diminished, but demand also fell off. Top lambs today registered \$15.25; bulk, \$14.75@15. Culls are 50c lower, selling at \$7.50 today. The fat sheep market is unchanged, light mutton ewes bringing \$5.50; heavies, \$3.50 mostly.

LOUISVILLE.

(Special Letter to The National Provisioner.)

Louisville, Ky., July 3, 1923.

A larger supply of cattle arrived the first two days of the week, totaling 1,700, compared with 1,300 for the same days last week. Quality of the offerings was fair, not many of the strictly good kinds showed up, with the result that this class of cattle sold around steady with the previous week's decline. The medium and half-fat kinds were extremely slow sale and uneven declines were noted. The heavy steer trade proved slow and draggy, one load brought \$8.50, the top of the day's trading. Cow trade was again weak, except on the strictly good kinds, canners sold \$2 down. Bull values were steady. The best stockers and feeders found a good outlet, common stockers slow sale.

Cattle quotations are as follows: Prime heavy steers, \$8.50@9.50; heavy shipping steers, \$7.50@8.50; fat heifers, \$5.00@8.50; fat cows, \$4.50@6.50; common to good cows, \$2.50@4.50; cutters, \$2.50; canners, \$2.00; bulls, \$3.00@5.00; stockers, \$3.00@6.50; feeders, \$5.00@7.00.

A good supply of hogs showed up opening day of the week and resulted in a decline of 10c on the top grades, the light end holding steady. However, the decline was regained today and the undertone is strong with the outlook for a higher market the balance of the week. The local call continues active with a good clearance daily.

Hog quotations follow: Top hogs, 165 lbs. up, \$7.25; 120 lbs. to 165 lbs., \$7.00; pigs, 120 lbs. down, \$5.25; throwouts, \$5.50 down.

The lamb market continues brisk. Demand has been broad from all sources and prices are fully steady so far this week with the previous week's best time. Bulk

of the best heavy lambs are bringing \$15.00@15.50; other tops down to \$14.00 and \$14.50. Seconds, \$7.00@8.00. The best fat light sheep \$5.00, heavy sheep \$3.00, bucks \$3.00 down. A good active demand is noted for the best stock ewes with offerings moderate.

AVERAGE WEIGHT OF LIVE HOGS.

Following are the average weights of live hogs at five leading centers for the month of June, 1923, with comparisons:

	June, 1923.	June, 1922.
Chicago	241 lbs.	241 lbs.
Kansas City	201 lbs.	200 lbs.
Omaha	255 lbs.	254 lbs.
St. Joseph	225 lbs.	231 lbs.
Sioux City	255 lbs.	254 lbs.

NEW YORK LIVESTOCK.

Receipts for the week ending Saturday, June 30, 1923, are reported at New York markets as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,723	9,552	7,129	38,227
Central Union	3,425	1,354	—	470
New York	789	3,520	16,629	20
Total for week	6,937	14,426	23,758	38,717
Previous week	8,522	14,416	28,253	32,946
Two weeks ago	8,455	17,911	25,641	38,673

PACKERS' PURCHASES.

Purchase of livestock by packers at principal centers for the week ending Saturday, June 30, 1923, are reported to The National Provisioner as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,723	1,800	8,314	4,163
Swift & Co.	6,970	23,400	15,529	—
Morris & Co.	5,390	19,900	5,639	—
Wilson & Co.	5,491	22,900	5,320	—
Anglo-Amer. Prov. Co.	1,356	7,900	—	—
G. H. Hammond Co.	3,105	11,000	—	—
Libby, McNeill & Libby	1,436	—	—	—
Brennan Packing Co.	7,000 hogs;	Miller & Hart,	—	—
6,000 hogs; Independent Packing Co.,	7,300 hogs;	—	—	—
Boyd, Lunham & Co., 10,100 hogs; Western Packing	—	—	—	—
& Provision Co., 15,000 hogs; Roberts & Oake, 6,000	—	—	—	—
hogs; others, 25,300 hogs.	—	—	—	—

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,062	1,800	8,314	4,163
Cudahy Pkg. Co.	2,900	1,087	5,100	4,538
Fowler Pkg. Co.	232	39	—	—
Morris & Co.	4,087	1,933	4,454	2,717
Swift & Co.	4,391	812	9,105	5,012
Wilson & Co.	3,642	457	5,739	3,479
Local butchers	785	108	1,556	32
Total	20,769	6,245	34,277	19,941

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,413	16,771	7,465	—
Cudahy Pkg. Co.	7,166	18,169	7,599	—
Dold Pkg. Co.	1,575	8,541	—	—
Morris & Co.	3,473	9,018	3,730	—
Swift & Co.	5,222	14,560	10,609	—
M. Glassberg	21	—	—	—
Higgins Pkg. Co.	13	—	—	—
Hoffman Bros.	154	—	—	—
Mayerich & Vail	74	—	—	—
Midwest Pkg. Co.	48	—	—	—
Omaha Pkg. Co.	65	—	—	—
John Roth & Sons	120	—	—	—
So. Omaha Pkg. Co.	51	—	—	—
Lincoln Pkg. Co.	512	—	—	—
Nagle Pkg. Co.	246	—	—	—
Sinclair Pkg. Co.	105	—	—	—
Wilson Pkg. Co.	396	—	—	—
J. W. Murphy	11,491	—	—	—
Swartz & Co.	3,238	—	—	—
Others	10	5,595	1,356	—
Total	23,864	87,383	30,759	—

	Cattle.	Hogs.	Sheep.
Armour & Co.	2,971	6,665	6,466
Swift & Co.	3,875	10,925	6,766
Morris & Co.	1,100	6,808	3,040
St. Louis Dr. Beef Co.	1,120	—	—
Independent Pkg. Co.	1,001	51	105
East Side Pkg. Co.	637	4,500	90
American Pkg. Co.	166	1,623	31
Heil Pkg. Co.	33	1,448	—
Krey Pkg. Co.	86	536	—
Sartorius Prov. Co.	11	130	—
Siehoff Pkg. Co.	140	2,067	—
Butchers	12,267	14,874	1,690
Total	23,407	49,481	18,083

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,496	174	33,518	400
Armour & Co.	3,632	43	33,716	104
Swift & Co.	1,055	27	—	—
Sacks Bros. Pkg. Co.	43	51	—	—
Smith Bros. Pkg. Co.	51	22	—	—
Local butchers	82	48	—	—
Eastern packers	88	—	31,802	—
Total	7,847	365	99,448	504

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,014	328	22,069	7,219
Hammond Pkg. Co.	2,042	335	11,463	2,411
Morris & Co.	1,384	472	11,246	1,304
Others	3,471	78	6,532	2,023
Total	8,911	1,413	51,910	12,948

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,194	1,230	1,967	88
Wilson & Co.	1,703	170	1,976	73
Others	40	3	354	—
Total	2,937	1,403	4,297	161

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons' Co.	300	96	2,417	109
Kroger Groc. & Bak. Co.	396	94	1,029	—
C. A. Freund	89	82	258	—
Gus Juengling	186	116	—	32
J. F. Schroth Pkg. Co.	16	—	2,926	—
H. H. Meyer Pkg. Co.	28	—	2,536	—
J. Hilberg & Son	165	—	—	80
W. G. Rehn's Son	261	12	—	—
Peoples Pkg. Co.	137	211	—	—
J. Bauer & Son	118	5	—	—
A. Sander Pkg. Co.	—	—	1,190	—
J. Vogel & Son	—	—	898	—
J. Hoffman's Sons' Co.	—	—	500	—
Lohrey Pkg. Co.	—	—	199	—
Ideal Pkg. Co.	37	—	725	—
Sam Gail	—	—	764	—
J. Schlatter & Son	—	—	125	—
Erhardt & Son	—	—	41	—
F. Blackburn	—	—	49	—
J. Stegner	—	—	53	—
Total	1,783	616	12,997	1,343

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,632	3,158	20,479	1,962
King & Co.	1,097	367	24,581	740
Moore & Co.	—	—	3,048	—
Ind. Abat. Co.	1,342	63	1,358	236
Armour & Co.	150	43	3,205	25
Hilgemeler & Bro.	4	—	920	—
Brown Bros.	151	25	140	—
Worm & Co.	72	—	108	—
Schussler Pkg. Co.	24	27	272	—
Meyer Pkg. Co.	—	—	162	—
Ind. Provision Co.	—	—	214	—
Riverview Pkg. Co.	24	10	99	9
A. Wabritz	4	91	—	30
Others	506	92	337	272
Total	5,016	3,876	54,991	3,274

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	618	5,440	5,011	236
Swift & Co., Harrisburg, Pa.	18	—	—	—
Swift & Co., Harrison, N. J.	15	—	—	—
United Dressed Beef Co.	68	—	—	—
The Layton Co.	—	—	1,120	—
R. Gunn & Co.	89	78	—	24
F. C. Gross & Bros. Co.	63	—	92	60
Butchers	202	778	57	155
Others	610	120	10	1
Total	1,617	6,416	7,190	485

SOUTH ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,885	4,090	21,465	573
Hertz & Horn	163	88	—	—
Katz & Horn	201	—	—	—
Swift & Co.	3,227	6,454	31,400	782
Others	592	873	7,268	—
Total	6,098	11,710	60,133	1,355

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	547	610	5,345	364
Dold Pkg. Co.	176	33	3,906	5
Others	136	—	—	—
Total	859	643	9,251	369

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending June 30, 1923, with comparisons:

	Cattle.	Week ending June 30, 1923.	Previous week.
Chicago	20,769	20,769	20,887
Kansas City	20,769	20,769	18,902
Omaha	23,864	23,864	25,132
St. Louis	23,407	23,407	18,443
Sioux City	7,847	7,847	2,340
St. Joseph	8,911	8,911	6,822
Oklahoma City	2,937	2,937	3,037
Cincinnati	1,783	1,783	2,427
Indianapolis	5,016	5,016	5,869
Milwaukee	1,617	1,617	1,279
St. Paul	6,098	6,098	4,583
Wichita	859	859	711

Hogs.

	Hogs.	Week ending June 30, 1923.	Previous week.
Chicago	189,100	189,100	155,600
Kansas City	34,277	34,277	30,468
Omaha	87,383	87,383	55,790
St. Louis	49,481	49,481	44,845
Sioux City	99,448	99,448	66,780
St. Joseph	51,910	51,910	36,618
Oklahoma City	4,297	4,297	6,033
Cincinnati	12,997	12,997	14,230
Indianapolis	54,991	54,991	53,223
Milwaukee	7,238	7,238	—
St. Paul	60,133	60,133	56,602
Wichita	9,251	9,251	13,634

Sheep.

	Sheep.	Week ending June 30, 1923.	Previous week.
Chicago	35,946	35,946	9,705
Kansas City	19,941	19,941	21,356
Omaha	30,759	30,759	22,036
St. Louis	18,083	18,083	31,519
Sioux City	594	594	309
St. Joseph	12,948	12,948	12,941
Oklahoma City	161	161	59
Cincinnati	1,343	1,343	1,208
Indianapolis	3,274	3,274	5,134
Milwaukee	485	485	546
St. Paul	1,355	1,355	1,727
Wichita	369	369	572

If you need a good man watch the "Wanted" page.

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Action in small sizes is noted in packer stock, which is considered a good indication coming so soon after the holiday. About 3,500 Feb. extreme native steers sold at 10c. About 1,500 more June-July native bulls sold at 10c and a couple of thousand April heavy cows made 10½c. About five cars of Canadian March-April heavy native steers sold at a flat price, which is figured as representing 13c for heavies. Some earlier sales were reported in Canadians at 12½c for similar salting. Canadian packer heavy cows of winter kill sold at 10c. Native steers are quoted 14c last paid and nominal; Texas and butts, 12½c; Colorados, 11½c; branded cows, 9½c; heavy cows, 11@11½c; lights, 10½@11c nominal; Julys held at 13c; bulls, 10@9c.

COUNTRY HIDES—Quietness is still the rule in country hides due to the recent holiday and the wide difference in ideas of buyers and sellers. Heavy steers here are quoted about 11@11½c nominal for business. Heavy cows and butts 9@10c, with inside reported bid. Elk leather tanners are displaying increasing interest in buff weights. Extremes range at 10@11c nominal for business. Tentative bids of the outside level were reported around the market for exceptional quality and would not be considered. Branded country hides quoted at 8@8½c flat basis here; country packer brands, 9@9½c; bulls quoted 8@8½c nominal and country packers 9@9½c for dates and descriptions. Glue hides are quoted about 7@7½c.

NORTHWESTERN HIDES—Values are difficult to give because of the lack of action, high ideas of sellers and lack of interest on buyers' part. All weight hides are quoted at 8@9c Chicago basis. Heavy hides are quoted about 9c and lights at 10c for current receipts containing a moderate percentage of grubs. Bulls quoted 8c; kipskins, 11@13c nominal; calfskins at 12@15c, and horse hides \$3.50@3.75 nominal.

CALFSKINS—Quietness is still the main feature of the skin markets. Local city skins are held at 16½@17c as to sellers with last business at 16½c. Buyers feel that something under 16c should secure supplies. Packer skins continue held for the last basis of 17½c with an increasing interest reported today. Tanners, however, are only seeking bargains. Outside skins are fairly well booked up with first salted stock quoted about 15@16c for business and resulted goods at 12½@13½c paid. Deacons are ranged at \$1.00@1.15 and slunks at \$1.10@1.25, last paid for packer regulars. Kipskins are relatively quiet at 14c last paid and nominal for packers. Cities quoted about 14c and outside lots 12@13c.

MISCELLANEOUS MARKETS—Dry hides are quiet, being well sold out, and the market on all weights is considered about 14½@15c. Horse hides are sluggish with average quality merchandise quoted about \$3.50; better stock \$4.00, and common lots around \$3.00. Demand is almost lacking. Packer lambskins are quiet at \$1.00@1.20 for qualities. Shearings, 80c @ \$1.02½ last paid for descriptions. Dry pelts, 28@29c for business; inside best bids. Pickled skins are slow at \$5.75@7.25; hogskins, 20@30c; strips, 5½@6c last paid.

New York.

PACKER HIDES—Nothing has as yet developed in city slaughter stock despite the recent nibbling. Traders have not fully resumed operations, owing to the holiday. Native steers of late take-off quoted 13c. There are still some earlier

goods unsold which lately ranged down to 11c. Butts quoted 11½c and Colorados 10½c, while cows advanced in recent business to 9½c kosher basis. Bulls quoted at 9½c paid.

SMALL PACKER HIDES—The situation in small packer hides is steady somewhat, due to the sold-up position of big packer hides and movement in western small packer goods at stronger levels. Recent sales of several cars of all weight cows at 10c were reported and bids of 10½c are not reported for April-May-June eastern, all weights, and declined with 11c firmly asked. Fully 6,000 May-June all weight cows and steers sold at 10½c before the recent holiday. Two cars of late salting bulls moved at 9c. Most eastern killers have nothing but July unsold.

COUNTRY HIDES—There is said to be a good demand for choice extremes springing up in eastern territory with buyers talking 10c; sellers decline to book on that basis and talk 11c and better for good mid-west Ohio and similar light hides. Western shippers as a rule talk similarly. Southern light hides are selling steadily at 9@9½c and kips advanced to 10c in recent movement. Eastern all weight hides are being picked up, usually in smaller parcels at 7@7½c. Western all weights are ranged at 7½@8c for business, with some limited movement in that range reported. Buff weights are in moderately good request and stocks are small.

CALFSKINS—There are no new developments in the skin situation. Buyers and sellers are watching developments very closely. Sellers report moderate stocks, which they value at the last sales basis of \$1.45@1.90@2.72½. Buyers think some cognizance should be taken of the recent sharp decline in hides and they are afraid of operating at present unless concessions are available. Outside skins range at \$1.15@1.35 with Penn cities bringing \$1.35 @1.85@2.35 in late movement. Untrimmed stock quoted at 15@16c; kipskins last sold at \$3.20 for light veals.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 30, 1923:

	CATTLE.		Cor. week, 1922.
	Week ending June 30.	Previous week.	
Chicago	27,029	29,987	34,407
Kansas City	27,029	27,721	21,400
Omaha	22,673	21,748	20,372
East St. Louis	13,967	13,967	6,335
St. Joseph	6,891	6,221	5,712
Sioux City	7,441	7,575	5,633
Cudahy	1,651	926	900
South St. Paul	2,142	2,411	14,403
Philadelphia	1,412	1,763	1,718
Indianapolis	8,610	10,641	10,641
New York and Jersey City	5,423	5,423	5,423
Oklahoma City	1,243	1,243	1,243
Milwaukee	800	930	930
Boston	1,118	953	953

	HOGS.		Cor. week, 1922.
	Week ending June 30.	Previous week.	
Chicago	155,003	156,000	151,000
Kansas City	34,436	32,569	49,756
Omaha	62,899	35,552	65,377
East St. Louis	49,786	43,570	34,993
St. Joseph	45,009	27,721	32,858
Sioux City	37,923	34,011	32,766
Cudahy	18,129	19,473	18,703
Cedar Rapids	15,140	11,400	11,400
Ottumwa	15,845	15,154	11,816
South St. Paul	54,200	47,566	47,566
Fort Worth	2,600	2,600	2,600
Philadelphia	16,069	15,153	15,153
Indianapolis	39,073	27,758	30,824
New York and Jersey City	41,080	35,008	35,008
Oklahoma City	9,500	9,490	9,490
Milwaukee	7,188	7,240	6,214
Cincinnati	15,000	15,000	15,000
Boston	21,152	19,931	19,931

	SHEEP.		Cor. week, 1922.
	Week ending June 30.	Previous week.	
Chicago	9,705	52,759	52,759
Kansas City	19,989	21,405	20,478
Omaha	28,254	22,403	25,587
East St. Louis	15,511	31,387	17,143
St. Joseph	10,925	12,642	8,371
Sioux City	909	491	905
Cudahy	226	339	262
South St. Paul	226	339	262
Philadelphia	5,822	7,256	2,355
Indianapolis	534	2,472	681
New York and Jersey City	45,386	52,342	52,342
Oklahoma City	52	52	52
Milwaukee	185	546	737
Boston	8,226	5,278	5,278

BETTER BEEF PROSPECTS.

Higher prices for cattle at the various markets have greatly encouraged livestock producers of Western States, said A. E. deRicques, president of the American Livestock & Loan Company, Denver, Colo., in a recent newspaper interview.

"Prime steers brought \$11.50 this week in Chicago and we expect to see a top of \$12.50 for the best before the season is over, Mr. deRicques said. All this means much to the producing country, for it will help the grower with his stock herd, improve sentiment towards cattle paper and strengthen ranch land values.

"Last year the sheep industry had its 'come back' and it now seems that cattle are having their turn. Receipts are very large at market, but the demand for beef is large, corn is high and the available cattle in the feed lots small in number.

"Cattle have been below the average value of other important commodities, such as wool, iron, sugar, cotton etc., and even though there may be some failures on Wall Street, or other troubles, cattle will probably remain around present market values or better, all of which means better general conditions for Colorado, Wyoming, Texas and other Western producing States."

Mr. deRicques further said he thought the hog market would be pegged around \$7.50 and probably the worst of the decline was over, although there is a large supply of hogs in the country and it is a hazardous matter to guess the price of hogs under such conditions as now exist.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, July 7, 1923.—Quotations on hides at Chicago for the week ending July 7, 1923, with comparisons, are as follows:

	PACKER HIDES.		Corresponding week, 1922.
	Week ending July 7, '23.	Week ending June 30, '23.	
Spread native steers	@16c	17 @18c	25 @26c
Heavy native steers	@14c	@14c	16 @17c
Heavy Texas steers	@12½c	@12½c	15 @16c
Heavy butts	@12½c	@12½c	15 @16c
Heavy Colorado steers	@11½c	@11½c	14 @15c
Ex-light Texas steers	9½@10c	9½@10c	13 @14c
Branded cows	@9½c	@9½c	13 @14c
Heavy native cows	@10½c	@10½c	16 @16½c
Light native cows	10½@11c	10 @10½c	15 @15½c
Native bulls	9½@10c	9½@10c	11 @12c
Branded bulls	9 @9½c	8 @9c	9 @10c
Calfskins	17 @18c	17 @18c	16 @17c
Kip	@14c	15 @16c	14 @15c
Slunks, regular	\$1.15@1.20	\$1.10@1.15	\$0.90@1.00
Slunks, hairless	35 @75c	35 @75c	35 @75c
Light, Native, Butts, Colorado and Texas steers	1c per lb. less than heavies		

	CITY AND SMALL PACKERS.		Corresponding week, 1922.
	Week ending July 7, '23.	Week ending June 30, '23.	
Natives, all weights	10½@11c	9½@10c	14 @15c
Bulls, native	9 @9½c	8½@9c	12 @13c
Branded hides	9½@10c	8½@9c	12 @13c
Calfskins	16 @16½c	15 @16c	17 @18c
Kip	13 @13½c	14 @15c	16 @17c
Light calf	\$1.30@1.35	\$1.30@1.35	\$1.25@1.30
Slunks, regular	\$1.00@1.10	\$1.00@1.10	\$0.85@0.90
Slunks, hairless	35 @70c	35 @70c	30 @60c

	COUNTRY HIDES.		Corresponding week, 1922.
	Week ending July 7, '23.	Week ending June 30, '23.	
Heavy steers	10 @11c	10 @11c	11 @12c
Heavy cows	9 @9½c	8 @9c	11 @12c
Butts	9 @10c	8 @9c	11 @12c
Extremes	10 @11c	9 @10c	13 @14c
Bulls	8 @8½c	7½@8c	7½@8c
Branded	8 @8½c	7½@8c	8½@9c
Calfskins	13 @14c	13 @14c	12 @13c
Light calf	\$1.20@1.25	\$1.20@1.25	\$1.10@1.20
Deacons	\$1.00@1.10	\$1.00@1.10	\$0.90@1.00
Slunks, regular	60 @75c	60 @75c	60 @70c
Slunks, hairless	25 @30c	25 @30c	30 @35c
Hogskins	\$3.50@4.50	\$4.50@5.00	\$3.00@4.00
	20 @25c	15 @20c	20 @25c

Prices quoted are f. o. b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' price range ½@2c per lb. less.

	SHEEPSKINS.		Corresponding week, 1922.
	Week ending July 7, '23.	Week ending June 30, '23.	
Large packers	\$3.00@3.25	\$3.00@3.25	\$2.35@2.40
Small packers	\$2.75@2.90	\$2.75@2.90	\$2.00@2.10
Packers' shear			
lincs	\$1.00@1.02½	\$1.00@1.05	\$0.75@0.85
Packers' spring			
lamb	\$1.00@1.20	\$1.10@1.20	\$1.25@1.30
Country pelts	\$1.50@2.00	\$1.50@2.00	\$1.25@1.75
Dry pelts	28 @29c	20 @31c	25 @27c

ICE AND REFRIGERATION

ICE NOTES.

The Citizens' Ice Co., Taft, Cal., will shortly commence operations.

W. K. Brown and J. C. Wallace have purchased the Malvern Ice Co., Malvern, Ark.

The new ice plant of the Kentucky Utilities Co., Middlesboro, Ky., will soon be in operation.

W. L. Jones is installing a refrigerating plant in his market on Ashley St., Valdosta, Ga.

It is reported a \$75,000 manufacturing and ice storage plant will be built at Manitou, Okla.

The Jeanette Ice and Storage Co., Jeanette, Pa., is contemplating the erection of a new plant.

The Northeastern Cold Storage Co., Green Bay, Wis., has incorporated with a capital stock of \$10,000.

The Shanlay Coal & Ice Co., Queens, N. Y., has increased its capital stock from \$35,000 to \$150,000.

It is reported the city of Beaumont, Cal., will have a \$140,000 cold storage plant in the near future.

The Lenham Meat Co., 595 Ridge Rd., Lackawanna, N. Y., was recently damaged by fire to the extent of \$1,000.

The Portville Ice and Cold Storage Co., Portville, N. Y., has increased its capital stock from \$50,000 to \$100,000.

The Schory and Shelhase Ice Co., Canton, Ohio, is contemplating the erection of an addition to their plant to cost \$175,000.

The new ice company at West, Tex.,

owned and operated by the Geyser Ice Co., Waco, Tex., will soon be in operation.

Plans are being considered for the erection of an addition to the Seattle Ice Co.'s plant on First Ave., So. Seattle, Wash.

The Ward Ice Co. of Fort Smith, Ark., has purchased the ice plant of the Commonwealth Public Service Co. at De Queen, Ark.

Fire, of undetermined origin, caused damages to the Peoples' Ice Co., 2843 Wilson Ave., Youngstown, Ohio. The estimated damage is \$10,000.

MEAT TRADE IN JUNE.

(Continued from Page 30.)

export demand apparently was a depressing influence. Stocks of lard accumulated somewhat during the month.

The trade in dry salt meats showed some improvement. Prices of the heavier dry salt bellies advanced somewhat.

There was a little better tone to the bacon market, particularly in the case of the lighter averages.

Receipts of hogs continued considerably heavier than a year ago, and prices declined. Some farmers sent unfinished hogs to market, which resulted in a falling off in yields.

Cattle and Beef Markets Weak.—Receipts of cattle during June were moderate. The market opened weak to lower, but later showed considerable improvement on the best grades. Good steers, which have been somewhat scarce, relative to demand, reached a new top price for the year. There was a plentiful supply of grass-fed stock which sold at lower prices, especially during the last part of the month. The dressed beef market has been very slow. Some improvement occurred about the middle of the month, but the trade slowed down later.

Accumulation of hide stocks resulted in a sharp decline in prices. Improved movement at the lower levels has reduced stocks fairly well.

Lamb Market Was High.—Receipts of sheep and lambs during the first part of the month were the smallest in more than a year, but increased considerably during the latter part. The bulk of arrivals were native spring lambs. Very little western stock was received. The market opened strong, and lamb prices went considerably higher during the first two weeks, but lost the gain and closed considerably lower under the pressure of increased receipts during the third week. The last week showed some increase in prices. Sheep prices during the first part of the month were rather low, but showed strength as the month went on, increased receipts not having much effect.

The wool trade continues very quiet, with prices sagging. Foreign wool markets are 5 to 10 per cent lower. The entire trade is marking time, awaiting the lightweight openings late in July. Consumption continues good on old orders.

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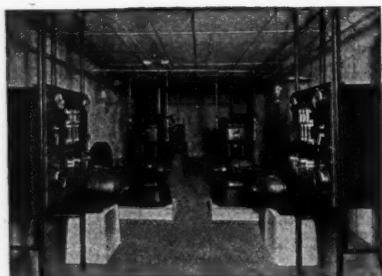
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Your plant conditions demand either the Absorption or Compression type of refrigerating equipment. Let us aid you with our experience in selecting the machine which fits your requirements, assuring you the most efficient and economical service.

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MANUFACTURERS OF ICE AND REFRIGERATING EQUIPMENT—DROP FORGED STEEL VALVES AND FITTINGS
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is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Booklet.

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SPECIFY BOWER BRAND ANHYDROUS AMMONIA which may be obtained from the following:

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Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.
El Paso—R. E. Huthstener, 615 Mills Bldg.
Jacksonville—Service Warehouse Co.

Los Angeles—Mailliard & Schmiedell.
Mexico, D. F.—F. Bosaury, Jr., 7 a de Colima 225 B.
New York—Roessler & Hasselacher Chemical Co., 709 6th Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis & Co., Inc., 638 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.

Philadelphia—Henry Bower Chemical Mfg. Co.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.
Savannah—Savannah Brokerage Co.
San Francisco—Mailliard & Schmiedell.
Seattle—Mailliard & Schmiedell.
Tampa—Charles Hovey, Room 315, Citizens Bank Bldg.
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1922 Canton St.
Washington—Littlefield, Alvord & Co.

If You Need

MECHANICAL REFRIGERATION

of Any Description

You Need Us

Works:

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THE CLOTHEL REFRIGERATING CO.

61 BROADWAY

NEW YORK CITY

PERISHABLE FREIGHT DOCKET.

The subjects listed below will be given consideration by the National Perishable Freight Committee at hearing to be held at Committee Headquarters, Room 1404, Pontiac Building, 542 South Dearborn Street, Chicago, Ill., on Thursday, July 19, 1923, commencing at 10:00 a. m.

Shippers desirous of presenting their views on any of the subjects may appear before the committee or communicate with the chairman prior to the date mentioned.

Subject: No. 749 *Maximum weight of shipments moving in individual cars; 780 #Handling Perishable Freight in box cars; 859 #Manipulation of ventilating devices on shipments moving under cost of ice basis; 861 #Carriers supplying ice to shippers; 863 *Refrigeration charges on shipments in peddler cars; 880 #Furnishing ventilation service at destination; 881 #Free return transportation of caretakers when shipper installs portable heater; 888 #Handling shipments of yeast in individual cars; 893 #Detention charges on shipments moving under standard refrigeration; 898 #Transportation of ice in body of car; 902 #Consolidation of fresh fruit, berries, etc., from California; 907 #Application of New York charges on shipments moving for export via Canadian ports.

*—Docketed by Shipper.

#—Docketed by Carrier.

INSTALLS UNDERFEED STOKERS.

The Torrington, Conn., Electric Light Company has contracted for two Westinghouse underfeed stokers. The complete installation will include extension sidewall tuyeres, steam-operated dumping mechanisms, Westinghouse steam engines and chain drives.

PACKING HOUSE VENTILATION



The conditioning of air in connection with ventilating systems in modern packing and cold storage houses means more than is generally supposed.

By use of **Webster Air Conditioning Systems** the foul, moist air in packing houses is replaced with air that is not only purified, but also at the required temperature and humidity. This enhances comfort, and efficiency of employees and insures a uniform prime product made under the most sanitary conditions.

In cold storage houses air conditioning systems constantly supply pure air and maintain the temperatures and humidities necessary for the proper storage of meat and poultry products, fruits and vegetables.

Air conditioning is an advanced step in ventilation and when applied by those who have experience and have made a study of its application in this field, satisfactory results are assured.

We install complete systems for every service; **results guaranteed.**

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No. 4

ATMOSPHERIC CONDITIONING CORPORATION.

LAFAYETTE BUILDING, PHILADELPHIA.

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ROCK INSULATION THE BEST INVESTMENT.

INVESTIGATE THE 15 YEARS GOOD RECORD

MANUFACTURED APPLIED AND GUARANTEED BY.

BANNER ROCK PRODUCTS CO ALEXANDRIA INDIANA.



Chicago Section

E. Buscheit of Columbus, O., was a visitor to Chicago last week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 21,398 cattle, 7,609 calves, 77,872 hogs and 16,871 sheep.

"Uncle Walt" Howes of Swift & Company at last reports was well on his way on his cross-country auto tour. "Avery" Smith starts this week.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, June 30, 1923, for shipment sold out, ranged from 8.00 to 19.00 cents per pound, averaged 14.48 cents per pound.

The Agar family went fishing last week up in Wisconsin, and brought back a carload or two of wall-eyed pike, etc. James S., William G., John T. and Wood S., were the fishermen. Jim carried the bait.

F. R. Burrows, vice president of the G. H. Hammond Company, returned this week from a tour of the Eastern trade territory. The hog market behaved decently during Fred's absence, but upon his return began to cut up its old monkeyshines.

Provision shipments from Chicago for the week ending June 30, 1923, with comparisons, were as follows:

	This week.	Prev. week.	Last year.
Cured meats, lbs.	15,381,000	16,465,000	12,229,000
Lard, lbs.	9,773,000	10,970,000	9,522,000
Fresh meats, lbs.	19,677,000	23,295,000	25,575,000
Pork, bbls.	2,000	2,000	5,000
Canned meats, boxes.	12,000	12,000	18,000



THE ARK IN THE FLOOD.

When the Arkansas River started on its recent rampage it picked Henneberry & Company's packing plant at Arkansas City, Kas., as one of its victims. The big plant is shown here surrounded by water, like the ancient original of the Henneberry brand, the Ark. Like Noah's domicile, also, the Henneberry Ark came out of the flood on top, and as "Dick" Keefe puts it, only spurred the Ark's pilots on to better things.

In spite of the conditions shown in the picture, the plant is again in full running order, and doing more business than ever. Even the tipsy water tank is once more behaving itself.

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SPECIALTIES, Packing Plants, Cold Storage,
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ENGINEERS AND ARCHITECTS
Specializing in Packing Houses, Abattoirs,
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and Fat Rendering Plants, Oil Refineries
136 Liberty Street NEW YORK

Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Thursday, June 29, 1923.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@15 1/4
10-12 lbs. avg.	@15 1/4
12-14 lbs. avg.	@15 1/4
14-16 lbs. avg.	@15 1/4
16-18 lbs. avg.	@15 1/4
18-20 lbs. avg.	@15 1/4

Skinned Hams—		
14-16 lbs. avg.	@17
16-18 lbs. avg.	@17
18-20 lbs. avg.	@17
20-22 lbs. avg.	@16
22-24 lbs. avg.	@14
24-26 lbs. avg.	@13
25-30 lbs. avg.	@12 1/2

Pickles—		
4-6 lbs. avg.	@ 8 1/2
6-8 lbs. avg.	@ 8
8-10 lbs. avg.	@ 7 1/2
10-12 lbs. avg.	@ 7 1/2

Clear Bellies—		
6-8 lbs. avg.	@18
8-10 lbs. avg.	@16
10-12 lbs. avg.	@13 1/4
12-14 lbs. avg.	@12 1/4
14-16 lbs. avg.	@12 1/4

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@16 1/4
10-12 lbs. avg.	@16
12-14 lbs. avg.	@16
14-16 lbs. avg.	@15 1/4
16-18 lbs. avg.	@15 1/4
18-20 lbs. avg.	@15 1/4

Skinned Hams—		
14-16 lbs. avg.	@17
16-18 lbs. avg.	@17
18-20 lbs. avg.	@17
20-22 lbs. avg.	@16
22-24 lbs. avg.	@14
24-26 lbs. avg.	@13
25-30 lbs. avg.	@12 1/2

Pickles—		
4-6 lbs. avg.	@ 9
6-8 lbs. avg.	@ 8 1/2
8-10 lbs. avg.	@ 8
10-12 lbs. avg.	@ 7 1/2

Clear Bellies—		
6-8 lbs. avg.	@18
8-10 lbs. avg.	@16
10-12 lbs. avg.	@13 1/4
12-14 lbs. avg.	@12 1/4
14-16 lbs. avg.	@12 1/4

Dry Salt Meats.

Extra ribs	@ 9 1/2
Extra cleats	@ 9 1/2
Regular plates	@ 7 1/2
Clear plates	@ 7 1/2
Jowl butts	@ 8

Fat Backs—		
8-10 lbs. avg.	@ 8 1/2
10-12 lbs. avg.	@ 8 1/2
12-14 lbs. avg.	@ 9
14-16 lbs. avg.	@ 9 1/4
16-18 lbs. avg.	@ 9 3/4
18-20 lbs. avg.	@ 9 3/4
20-25 lbs. avg.	@ 10

Clear Bellies—		
12-14 lbs. avg.	@10 3/4
14-16 lbs. avg.	@10 1/2
16-18 lbs. avg.	@10 1/2
18-20 lbs. avg.	@10 1/2
20-25 lbs. avg.	@10 1/2
25-30 lbs. avg.	@10
30-35 lbs. avg.	@10
Nominal asked.	

BUYS NEW TYPE FURNACE DOORS.

The Eastern Connecticut Power Company, Montville, Conn., has decided to adopt the Westinghouse boiler furnace door for their new boiler plant extension at this plant. Eight furnace doors complete with angles will be installed, in connection with two new model multiple re-tort Westinghouse underfeed stokers and two 984 horsepower B. & W. boilers.

FUTURE PRICES.

Official Board of Trade, Range of Prices.

SATURDAY, JUNE 30, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
July	10.95	10.67 1/2	10.72 1/2	10.97 1/2
Sept.	11.20	10.92 1/2	10.97 1/2	11.22 1/2
Oct.	11.27 1/2	11.05	11.10	11.32 1/2
RIBS—(Boxed 25c more than loose)—				
July	9.12 1/2	8.87 1/2	8.95	9.12 1/2
Sept.	9.35	9.07 1/2	9.15	9.35
Oct.	9.30	8.92 1/2	9.00

MONDAY, JULY 2, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
July	10.65	10.75	10.65	10.72 1/2
Sept.	10.92 1/2	10.97 1/2	10.90	10.97 1/2
Oct.	11.02 1/2	11.07 1/2	11.00	11.07 1/2
RIBS—(Boxed 25c more than loose)—				
July	8.82 1/2	8.82 1/2	8.77 1/2	8.80
Sept.	9.07 1/2	9.07 1/2	9.02 1/2	9.05
Oct.	Nominal	8.92 1/2

TUESDAY, JULY 3, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
July	10.72 1/2	10.82 1/2	10.70	10.82 1/2
Sept.	11.30	11.35	11.25	11.07 1/2
Oct.	11.05	11.17 1/2	11.05	11.17 1/2
RIBS—(Boxed 25c more than loose)—				
July	8.80	8.95	8.80	8.95
Sept.	9.05	9.20	9.05	9.17 1/2
Oct.	Nominal	9.00

WEDNESDAY, JULY 4, 1923.

(Holiday.)

THURSDAY, JULY 5, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
July	11.05	11.05	11.00	11.02 1/2
Sept.	11.30	11.35	11.25	11.05 1/2
Oct.	11.05	11.45	11.35	11.35
RIBS—(Boxed 25c more than loose)—				
July	Nominal	9.10
Sept.	Nominal	9.30
Oct.	9.25	9.25	9.12 1/2	9.12 1/2

FRIDAY, JULY 6, 1923.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
July	11.10	11.15	11.10	11.15
Sept.	11.37 1/2	11.37 1/2	11.32 1/2	11.37 1/2
Oct.	11.47 1/2-50	11.50	11.40-42 1/2	11.45
RIBS—(Boxed 25c more than loose)—				
July	9.37 1/2	9.37 1/2	9.32 1/2	9.15
Sept.	9.35
Oct.	9.15

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, July 3, 1923. Wholesale prices on green and sweet pickled pork cuts: Pork loins, 20@23c; green hams, 8-10 lbs., 18 1/2c; 10-12 lbs., 18c; 12-14 lbs., 17 1/2c; green clear bellies, 6-8 lbs., 18c; 8-10 lbs., 17 1/2c; 10-12 lbs., 17c; 12-14 lbs., 16c; green rib bellies, 10-12 lbs., 16 1/2c; 12-14 lbs., 16c; sweet pickled clear bellies, 6-8 lbs., 13c; 8-10 lbs., 13 1/2c; 10-12 lbs., 13c; 12-14 lbs., 13c; sweet pickled bellies, 10-12 lbs., 13c; 12-14 lbs., 12 1/2c; sweet pickled hams, 8-10 lbs., 18c; 10-12 lbs., 17 1/2@18c; 12-14 lbs., 17 1/2c; dressed hogs, 12 1/2c; city steam lard, 10 1/2c; compound, 13@13 1/4c.

Western prices, green cuts: Pork loins, 8-10 lbs., 17@17 1/2c; 10-12 lbs., 15 1/2@16c; 12-14 lbs., 14@15c; 14-16 lbs., 12 1/2@13 1/2c; skinned shoulders, 10@11c; boneless butts, 18@19c; Boston butts, 13@14c; lean trimmings, 10@11c; regular trimmings, 8@9c; spareribs, 7@8c; neck ribs, 5@6c; kidneys, 5@6c; livers, 3c; pigs tongues, 14@15c; pigs tails, 10@12c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, June 29, 1923, with comparisons, were reported to The National Provisioner as follows:

	Week ending June 30, 1923.	Previous week, 1922.	Cor. week, 1922.
Armour & Co.	12,761	17,200	13,300
Anglo-Amer. Prov. Co.	6,214	8,400	7,000
Swift & Co.	10,818	20,600	11,200
G. H. Hammond & Co.	6,810	9,000	6,400
Morris & Co.	13,089	20,900	11,500
Wilson & Co.	15,732	20,600	9,000
Boyd-Lunham & Co.	6,467	9,500	5,700
Western Pkg. & Prov. Co.	9,900	14,400	10,200
Roberts & Oak	3,015	6,000	5,200
Miller & Hart	2,071	5,700	4,200
Independent Packing Co.	5,099	5,700	5,300
Brennan Packing Co.	5,710	6,000	4,000
Wm. Davies Co.	800	3,100	3,500
Agar Packing Co.	1,700	1,800
Total	189,100	159,800	103,200

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	30	28	20
Rib roast, light end	35	32	22
Chuck roast	18	16	14
Steaks, round	35	32	25
Steaks, sirloin, first cut	50	45	30
Steaks, porterhouse	70	55	32
Steaks, flank	25	22	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	18
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

	Good.	Com.
Lamb.		
Hindquarters	45	25
Legs	45	28
Stews	45	18
Chops, shoulder	28	28
Chops, rib and loin	45	..

Mutton.		
Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	35	..

Pork.		
Loins, whole, 8@10 avg.	20	@21
Loins, whole, 10@12 avg.	19	@20
Loins, whole, 12 to 14	18	@19
Loins, whole, 14 and over	17	@18
Chops	@16
Shoulders	@14
Butts	@15
Spareribs	@12
Hocks	@12
Leaf lard, unrendered	@11

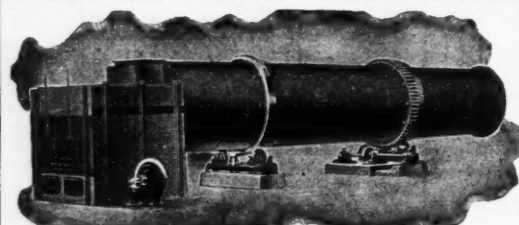
Veal.		
Hindquarters	22	@30
Forequarters	12	@16
Legs	28	@33
Breasts	12 1/2	@16
Shoulders	16	@22
Cutlets	@45
Rib and loin chops	@38

Butchers' Offal.		
Suet	@ 5
Shop fat	@ 2
Bones, per 100 lbs.	@50
Calf skins	@15
Kips	@14
Deacons	@15

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran. L C L...	6%	8%
Crystals	7%	7%
Double refined nitrate of soda, f. o. b.		
N. Y. & S. F. carloads	4%	4%
Less than carloads, granulated	4%	4%
Crystals	5%	5%
Kegs, 100@130 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	10 1/2	10
Crystal to powdered, in bbls., in 5-ton lots or more	10 1/2	10 1/2
In bbls. in less than 5-ton lots	11	10 1/2
Borax, carloads, powdered, in bbls.	5 1/2	5 1/2
In ton lots, gran. or powdered, in bbls.	5%	5%
Sugar—		
Raw sugar, 96 basis, 3c Cuba duty paid.	@ 7 1/4	
Second sugar, 90 basis	@ 6 1/2	
Syrup, testing 65 to 65 combined sucrose and invert	@28	
Standard, granulated, f. o. b. refinery	@9.25	
Leans (less 2 per cent)		
Plantation, granulated, f. o. b. New Orleans (less 2 per cent)	@9.00	
White clarified, f. o. b. New Orleans (net)	@ 8 1/2	
Yellow clarified, f. o. b. New Orleans (net)	@ 8 1/4	
Salt—		
Granulated, car lots, per ton, f. o. b., Chicago, bulk	\$ 8.30	
Medium, car lots, per ton, f. o. b., Chicago, bulk	9.50	
Rock, car lots, per ton, f. o. b., Chicago	7.30	

DRYERS AND CONTINUOUS PRESSES



For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world. Material carried in stock for standard sizes.

Send for Catalogue T. B.

American Process Co.
68 William St. . . . New York

July 7, 1923.

THE NATIONAL PROVISIONER

49

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Week ending July 7, 1923.	Cor. week, 1922.
Prime native steers.....17 @15	15 @16
Good native steers.....15 @16 1/2	14 @15
Medium steers.....13 1/2 @15	13 @14
Heifers, good.....13 @16	11 1/2 @15
Cow quarters, choice.....8 @12	9 @11
Fore quarters, choice.....@13	@8 1/2

Beef Cuts.

Steer Loins, No. 1.....@35	@31
Steer Loins, No. 2.....@33	@28
Steer Short Loins, No. 1.....@45	@40
Steer Short Loins, No. 2.....@42	@36
Steer Loin Ends (hips).....@27	@24
Cow Loin Ends, No. 2.....@26	@22
Cow Short Loins.....@27	@24
Cow Loin Ends (hips).....@34	@22
Steer Ribs, No. 1.....@25	@21
Cow Ribs, No. 1.....@24	@22
Cow Ribs, No. 2.....@22	@19
Cow Ribs, No. 3.....@18	@17
Steer Round, No. 1.....@19	@12
Steer Round, No. 2.....@18 1/2	@17 1/2
Steer Chucks, No. 1.....@10	@9 1/2
Steer Chucks, No. 2.....@9	@8 1/2
Cow Rounds.....@13	@13
Cow Plates.....@6 1/2 @ 7 1/2	@6 1/2 @ 7
Medium Plates.....@8	@7
Briskets, No. 1.....@16	@14
Briskets, No. 2.....@12	@10
Cow Navel Ends.....@5	@4
Fore Shank, H. C.....@4 1/2 @ 6	@4 @ 5
Hind Shank.....@4	@4 1/2
Rolls.....@2	@2
Strip Loins, No. 1, boneless.....@18	@20
Strip Loins, No. 2.....@70	@60
Strip Loins, No. 3.....@60	@55
Sirloin Butts, No. 1.....@33	@28
Sirloin Butts, No. 2.....@28	@24
Beef Tenderloins, No. 1.....@18	@17
Beef Tenderloins, No. 2.....@17	@16
Rump Butts, No. 2.....@60	@55
Flank Steaks.....@17	@16
Boneless Chucks.....@9	@8
Shoulder Clods.....@13	@12
Hanging Tenderloins.....@8	@7
Trimming.....@9	@8

Beef Product.

Brains, per lb.....7 @ 8	5 1/2 @ 8
Hearts.....4 @ 5	4 1/2 @ 6
Tongues.....28 @30	28 @30
Sweetbreads.....7 @ 8	26 @30
Ox Tail, per lb.....7 @ 8	4 @ 7
Fresh Tripe, plain.....@ 4	@ 4
Fresh Tripe, H. C.....@ 6 1/2	@ 6 1/2
Livers.....6 @ 8	7 @10
Kidneys, per lb.....6 1/2 @ 9	10 1/2 @11

Veal.

Choice Carcass.....@17 @18	16 @16 1/2
Good Carcass.....@14 @16	11 @15 1/2
Good Saddle.....@20 @22	20 @25
Good Backs.....@6 @ 8	7 @11
Medium Backs.....@6 @ 8	6 @ 8

Veal Product.

Brains, each.....8 @ 9	6 @ 8
Sweetbreads.....52 @58	53 @55
Calf Livers.....30 @32	29 @34

Lamb.

Choice Lambs.....@33	@29
Medium Lambs.....@31	@25
Choice Saddle.....@38	@35
Medium Saddle.....@31	@28
Choice Fores.....@25	@22
Medium Fores.....@25	@22
Lamb Fries, per lb.....31 @25	@25
Lamb Tongues, each.....@13	@18
Lamb Kidneys, per lb.....@25	@25

Mutton.

Heavy Sheep.....@ 8	@12
Light Sheep.....@15	@16
Heavy Saddle.....@12	@16
Light Saddle.....@20	@20
Heavy Fores.....@12	@ 8
Light Fores.....@12	@12
Mutton Legs.....@22	@12
Mutton Loins.....@18	@25
Mutton Stew.....@ 6	@ 7
Sheep Tongues, each.....@13	@ 8
Sheep Heads, each.....@10	@10

Fresh Pork, Etc.

Dressed Hogs.....@14	@15
Pork Loins, 8@10 lbs. avg.....@19	@23
Leaf Lard.....@11	@11 1/2
Tenderloin.....@4	@4 1/2
Spare Ribs.....@6	@6
Butts.....@10 1/2	@7 1/2
Hocks.....@19 1/2	@13
Trimming.....@5 1/2	@7
Extra lean trimmings.....@6 1/2	@4 1/2
Tails.....@ 5	@ 5
Snouts.....@ 5	@ 5
Pigs' Feet.....@ 5	@ 5
Pigs' Heads.....@ 5	@ 5
Blade Bones.....@ 5	@ 5
Blade Meat.....@ 7	@ 7
Cheek Meat.....@11 1/2	@11
Hog Livers, per lb.....@8 1/2	@7 1/2
Neck Bones.....@4 1/2	@4 1/2
Skinned Shoulders.....@ 3	@ 3 1/2
Pork Hearts.....@ 9 1/2	@13 1/2
Pork Kidneys, per lb.....@4 1/2	@4 1/2
Pork Tongues.....@19	@ 5
Slip Bones.....@ 9	@ 9
Tail Bones.....@ 9	@ 9
Brains.....@ 9	@ 9
Back Fat.....@11 1/2	@ 8
Hams.....@12 1/2	@12 1/2
Calas.....@ 9 1/2	@24
Bellies.....@18	

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....@22	
Country style sausage, fresh, in link.....@15	
Country style sausage, fresh, in bulk.....@14	
Mixed sausage, smoked.....@17	
Frankfurts in pork casings.....@18	
Frankfurts in sheep casings.....@14	
Bologna in beef buns, choice.....@16 1/4	
Bologna in beef middles, choice.....@14	
Bologna in cloth, paraffined, choice.....@14 1/4	
Liver sausage in hog buns.....@14	
Liver sausage in beef rounds.....@16	
Head cheese.....@10	
New England luncheon specialty.....@22	
Liberty luncheon specialty.....@17	
Mixed luncheon specialty.....@14	
Tongue Sausage.....@14	
Blood sausage.....@15	
Polish sausage.....@14 1/2	
Souse.....@14	

DRY SAUSAGE.

Cervelat, choice, in hog buns.....@47	
Cervelat, new condition, in hog buns.....@16	
Thuringer Cervelat, in hog buns.....@16	
Farmer.....@24	
Holsteiner.....@22	
R. C. Salami, choice.....@42	
Milano Salami, choice, in hog buns.....@41	
R. C. Salami, new condition.....@37	
Frisses, choice, in hog buns.....@51	
Genoa style Salami.....@31	
Peperoni.....@20	
Mortadella, new condition.....@46	
Capicola.....@37	
Italian style hams.....@37	
Virginia style hams.....@37	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....5.75	
Large tins, 1 to crate.....6.50	
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....7.00	
Large tins, 1 to crate.....8.00	
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....6.50	
Large tins, 1 to crate.....7.50	
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....6.00	
Large tins, 1 to crate.....7.00	

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)	
Beef rounds, domestic, 150 sets, per tierce, per set.....@17	
Beef rounds, export, 225 sets, per tierce, per set.....@19	
Beef middles, 110 sets, per tierce, per set.....@15	
Beef buns, No. 1, 400 pieces, per tierce, per piece.....@30	
Beef buns, No. 2, 400 pieces, per tierce, per piece.....@18 @22	
Beef weasands, No. 1, per piece.....@16	
Beef bladders, small, per doz.....@17	
Beef bladders, medium, per doz.....@17	
Hog casings, large, per doz.....@1.00 @1.25	
Hog casings, medium, per doz.....@1.00	
Hog casings, extra narrow, selected, per lb.....@1.85	
Hog middles, with cap, per set.....@15	
Hog buns, export, per set.....@14	
Hog buns, large prime.....@21	
Hog buns, medium.....@13	
Hog buns, narrow, no demand.....@0 1/4	
Hog stomachs, per piece.....@0 1/4	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....14.00	
Honeycomb tripe, 200-lb. bbl.....16.00	
Pocket honeycomb tripe, 200-lb. bbl.....18.00	
Pork feet, 200-lb. bbl.....15.50	
Pork tongues, long cut, 200-lb. bbl.....70.00	
Lamb tongues, short cut, 200-lb. bbl.....61.00	

CANNED MEATS.

CANNED MEATS.					Ol
	No. 1/2	No. 1	No. 2	No. 6	Pr
Corned beef	\$ 2.35	\$ 4.00	\$13.00	Pr
Roast beef	2.35	4.50	15.00	Pr
Roast mutton	2.00	4.75	16.50	No.
Sliced dried beef	2.00	4.50			
Ox tongue, whole					
Lunch tongue	2.85		17.50	56.00	
Corned beef hash	1.50	2.75	9.50	34.50	Edi
Hamburger steaks with onions			4.25	Choi
Vienna style sausage	1.50	2.25	4.25	Pack
Veal loaf, medium size	1.15	2.25	4.15	Pack
Chili con carne with, or without, beans	2.00	Whi
Potted meats80	1.25	Whi
					Yell

BARRELED PORK AND BEEF.

Mess pork, regular.....22.00	
Family back pork, 20 to 34 pieces.....24.00	
Family back pork, 35 to 45 pieces.....24.00	
Clear back pork, 40 to 50 pieces.....22.00	
Clear back pork, 50 to 60 pieces.....21.00	
Clear plate pork, 20 to 35 pieces.....19.25	
Clear plate pork, 35 to 45 pieces.....19.00	
Brisket pork.....17.50	
Plate beef.....18.50	
Extra plate beef, 200-lb. barrels.....17.00	
Extra plate beef, 200-lb. barrels.....18.00	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi. case.....@21	
Cartons, rolls or prints, 1-lb.....@22	
Cartons, rolls or prints, 2@5 lbs.....@21 1/2	
Shortenings, 30@60 lb. tubs.....@16	
Nut Margarine, prints, 1-lb.....@20	

COOPERAGE.

Ash pork barrels, black iron hoops.....\$1.75	@1.77 1/2
Oak pork barrels, black iron hoops.....1.95	@1.97 1/2
Ash pork barrels, galv. iron hoops.....1.95	@1.97 1/2

Red oak lard tierces.....2.85	@2.87 1/2
White oak lard tierces.....3.15	@3.17 1/2
White oak ham tierces.....@3.50	

DRY SALT MEATS.

Extra short clears.....@ 9 1/2	
Extra short ribs.....@ 9 1/2	
Short clear middles, 60-lb. avg.....@10 1/2	
Clear bellies, 14@16 lbs.....@10 1/2	
Clear bellies, 18@20 lbs.....@10 1/2	
Clear bellies, 20@25 lbs.....@10 1/2	
Clear bellies, 25@30 lbs.....@10 1/2	
Rib bellies, 10@12 lbs.....@ 9 1/2	
Rib bellies, 12@14 lbs.....@ 8 1/2	
Regular plates.....@ 7 1/2	
Butts.....@ 8	

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....@23 1/2	
Skinned hams, fancy, 16@18 lbs.....@24 1/2	
Standard regular hams, 12@16 lbs.....@19 1/2	
Breakfast bacon, fancy, 6@8 lbs.....@12	
Standard bacon, fancy, 6@8 lbs.....@20 1/2	
Standard bacon, 6@12 lbs.....@20 1/2	
Standard bacon, 12@14 lbs.....@19 1/2	
Standard bacon strips, 6@7 lbs.....@20 1/2	
Cooked hams, choice, skin on, surplus fat off, smoked.....@34	
Cooked hams, choice, skinned, surplus fat off, smoked.....@35	
Cooked hams, choice, skinned, surplus fat off, smoked.....@37	
Picnic, skin on, surplus fat off, smoked.....@29	
Picnic, skinned, surplus fat off, smoked.....@20	
Loin roll skinned, surplus fat off, smoked.....@40	

FERTILIZERS.

Ground dried blood.....\$ 3.90 @ 4.00	
Unground and crushed blood.....3.65 @ 3.80	
Ground tankage, 10 to 11%.....3.00 @ 3.10	
Crushed and unground tankage.....3.10 @ 3.25	
Ground raw bone, per ton.....2.50 @ 2.58	
Ground steamed bone, per ton.....28.00 @ 30.00	
Unground steamed bone, per ton.....22.00 @ 24.00	
Ground bone tankage.....18.00 @ 21.00	
Unground bone tankage.....16.00 @ 18.00	

HORNS, HOOFS AND BONES.

No. 1 horns.....Per ton.....\$250.00 @300.00	
No. 2 horns.....175.00 @225.00	
No. 3 horns.....100.00 @150.00	
Horns, black and striped.....45.00 @ 50.00	
Grinding horns.....90.00 @100.00	
Round shin bones, heavies.....35.00 @ 38.00	
Round shin bones, lights and med.....175.00 @185.00	
Flat shin bones, heavies.....125.00 @140.00	
Flat shin bones, lights and med.....90.00 @100.00	
Thigh bones, heavies.....70.00 @ 80.00	
Thigh bones, lights and med.....140.00 @150.00	
Buttock bones, lights and med.....135.00 @140.00	
Skulls, jaws and knuckles.....65.00 @ 65.00	
Rejected mfg. bones.....33.00 @ 35.00	
Note—Foregoing horns, hooft and bones must be clean, uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers.	

LARD (Unrefined).

Prime, steam, cash, tierces.....@10.82	
Prime, steam, loose.....@ 9.92	
Leaf, raw.....@10.00	
Neutral lard.....@12.25	

LARD (Refined).

Pure lard, kettle rendered, per lb., tes.....@12.75	
Compound.....@10.75	
Barrels, 1/2 c over tierces; half barrels, 1/4 c over tierces.....@12.75	

OLEO OIL AND STEARINE.

Oleo oil, extra.....@11	@11 1/4
Oleo stock.....@10	@10 1/4
Prime No. 1 oleo oil.....@10	@10 1/4
Prime No. 2 oleo oil.....@9 1/4	@9 1/2
Prime No. 3 oleo oil.....@8 1/4	@9
Prime oleo stearine, edible.....@ 8	@ 8 1/4
No. 2 oleo stearine, edible.....@ 7 1/4	@ 8

TALLOW AND GREASES.

Edible tallow.....7 1/2 @ 7 3/4	
Choice country tallow.....6 1/2 @ 7	
Packers' prime, loose tallow.....5 @ 5 1/4	
Packers' No. 2 loose tallow.....5 @ 5 1/4	
White, choice grease.....5 1/4 @ 5 1/2	
White "A" grease.....7 1/4 @ 7 1/2	
Yellow grease, 10 to 15 per cent acid.....5 1/4 @ 5 1/2	
Yellow grease, 15 to 30 per cent acid.....5 1/4 @ 5 1/2	
Brown grease.....5 @ 5 1/4	
Crackling grease.....5 @ 5 1/4	
Bone, naphtha extracted.....5 @ 5 1/4	
House.....5 @ 5 1/4	
Garbage grease, loose.....5 1/4 @ 5 1/2	
Garbage grease, loose.....4 1/4 @ 5	

VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.....12 1/2 @13	
Yellow, deodorized, in bbls.....12 1/2 @13	
P. S. Y., loose, Chicago.....nom. 10 1/4 @10 1/2	
P. S. Y., soap grade, loose.....nom. 10 1/4 @10 1/2	
Soap stock, bbls., concn., 65% f. o. b. Texas.....@ 10 1/4	
Linseed oil, loose, per gal.....0.84 @1.02	
Corn oil, loose, seller tank, f. o. b. coast.....8 1/4 @ 8 1/2	
Cocunut oil, seller tank, f. o. b. coast.....8 1/4 @ 8 1/2	

ANIMAL OILS.

Prime lard oil.....@13 1/2	
Extra winter strained lard.....@11 1/2	
Extra No. 1 lard oil.....@10 1/2	
No. 1 lard oil.....@10 1/2	
No. 2 lard oil.....@9 1/2	
Pure neatfoot oil.....@13 1/2	
Extra neatfoot oil.....@10 1/2	
No. 1 neatfoot oil.....@10 1/2	
Acidless tallow oil.....@10 1/2	

Retail Section

USE CARE IN LIGHTING MEAT MARKETS

But Color Must Be Right or Meat Not Right

Written for The National Provisioner by Robert Falconer.

A salesman was selling a butcher a mercury vapor electric lamp. This is a lamp that gives out no red rays. It is a lamp that does give blue and violet light.

This salesman was very enthusiastic about the light he was selling and he was a very convincing talker. There was not a question but that his light would give more illumination for a given electric bill than any other light then on the market.

He approached this butcher, showed him the great economy of using such a light as this, and finally made a sale. But a mistake had been made. Apparently both the salesman and the butcher had overlooked the fact that the colors we see are due to the light that is reflected. A surface from which no light is reflected is black. An object seen by the light of a lamp that contains none of the colors this object can reflect also is black for the reason that it reflects no light. A black object in other words is any object that reflects none of the light used for illuminating it. The same object may appear to have a different color under each different kind of light it is examined.

Bad Light Kills Meat Display.

Well, this butcher installed these lights giving nothing but blue rays. He lighted his store very brilliantly, but he was very much disappointed with the appearance his meat made. The finest and freshest beef displayed under this light looked perfectly black. It is needless to say that these lights were very shortly removed.

This, of course, is an extreme case, yet it does illustrate the importance of giving very careful consideration to the color of the light used in the butcher shop. If the color isn't right, the results will not be right.

Now, there are two things that determine just how any object will appear in regard to its color. These are the color of the light under which it is seen and the quantity of the light.

Take a slice of steak, place it under a 100 watt lamp equipped with a metal reflector so that all the light is reflected upon the steak and that steak will appear fresh and appetizing. Now hold a thin sheet of paper over the mouth of the reflector. This cuts down the light, yet a good deal still shines through it.

The steak now does not look quite so fresh, red and appetizing as it did at first. Place a thicker and more opaque sheet of paper over the mouth of the reflector and still more of the light is cut off, with the result that the steak looks still darker. Continue this process by using thicker paper or more sheets of the same paper and as the light is cut down it will be noted that the steak looks darker and darker until the time comes when it cannot be seen at all.

Why Have Brilliant Lights?

This is due to the fact that as the light is cut down less and less of it can be reflected from the steak and the less reflected the darker it appears. It empha-

sizes the fact that it is good business to light the butcher shop brilliantly.

If the steak is to be only dimly lighted and it is still to look fresh, red and appetizing, red light will have to be used for its illumination. Only a small amount of red light will make that steak present a very appetizing appearance.

As far as the electric light bill is concerned, however, not as much is gained by using colored light as at first might be imagined. Color is given to the light by dipping the lamp bulb, using colored bowls or screens. These merely prevent other colors than the one desired from passing through and accordingly automatically cut down the amount of light. If there was only one color in the object to be lighted there would be no object in using colored light at all. Enough light would serve the purpose just as well.

Colored light merely serves the purposes of picking out and emphasizing certain colors where there are a number of colors being illuminated. Take a piece of salt pork, for example. Here we have a good deal of fat which is practically white in color with some streaks of lean. If we light this with white light the white shows up with the greatest prominence. If we light it with red light then the lean streaks stand out as they cannot be made to stand out in any other way. The preponderance of red has caused the red in the pork to become more conspicuous because it has caused it to reflect more light than the rest of the piece of pork reflects.

Showing Off Meat by Lights.

Meat displayed in a case, if it is fresh meat, may be made to present a better appearance if a few small red lights are concealed in the case. These red lights will give just enough additional red rays to bring out the red of the meat.

It is probable that in the near future the butcher will make a great deal more use of colored lights than he has ever made before. In all lines of business colored lighting is becoming more and more popular. However, in a great many cases it is not nearly as effective as it might be because the people using it do not understand enough about it.

In the butcher shop most of the color desired can be secured in some such way as has been suggested. That is by using lamps equipped with some contrivance to give the desired color and placing these as close as possible to the object to be lighted. The closer they are placed to this object, of course, the greater will be the concentration and the less the quantity of light that will have to be used. If the butcher has an ice box equipped with a display window and he wants to make the goods on the inside of the box look just as attractive as possible, he can place lamps in reflectors on the side of the window and equip them with color screens. To get the right combination he will probably have to use some lights without screens, for he will probably not be able to secure screens that will give him just the shade of color he desires.

Care in Using Colored Lights.

Always in using colored light it is necessary to bear in mind that this colored light merely causes a corresponding color in the object lighted to predominate. The amount of color used is determined by the degree

to which it is desired to make this color stand out over and above the other colors.

If it is not desired to make a certain color stand out more prominently than other colors do under ordinary light, then the use of colored light is a waste of money. It is better to increase the amount of light used in the store and to make no attempt at all to use color.

An excessive use of color defeats the purpose for which it is used. It makes it appear that an attempt is being made to deceive. Often it does not make the goods displayed appear so attractive as they would if less color was used. Illuminate a slice of beef steak with pure red light and it actually does not appear as appetizing as it would if there was some white light used. There must be enough white light to make the fat show up in its true color and to prevent any appearance of black in spots where there is no red, or at best very little, such as the blood veins that have turned a bluish tinge.

It must not be forgotten, however, that the less light used, the darker objects are bound to appear. It requires plenty of light to make any objects appear in their true shades, even when colored lights are used.

The more light used in a butcher shop the more attractive the goods displayed are going to appear, provided the lights themselves never shine in the eyes of the customers. The glare of the modern electric lamps shining directly into one's eyes is blinding, even though one is not looking directly at the light. The lights must be concealed from view in so far as it is possible to conceal them.

Colored light is primarily for the purpose of directing the attention of the people to the particular color it is desired to have them notice. Red light used in lighting beef steak virtually says, "Look at how nice and red this steak is."

TOLEDO'S CONVENTION PLANS.

At the last meeting of the Toledo, O., Master Butchers' Association Vice-President Julius Broderson presided, and it was announced that the election of delegates to the national convention at Pittsburgh, August 6 to 9, will take place at the next regular meeting of July 11.

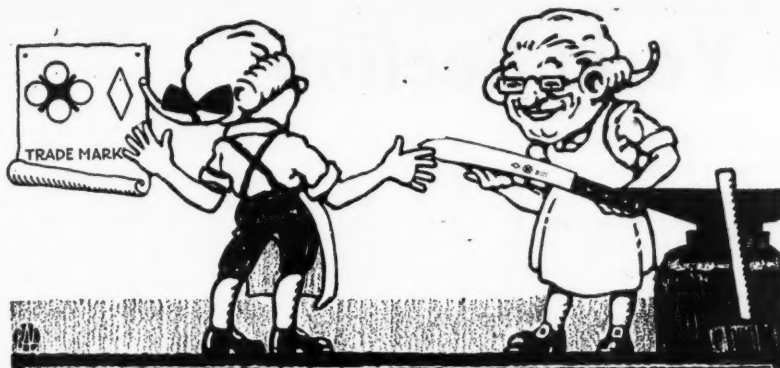
A report of the Pittsburgh Convention Club shows that the number taking the trip east is now an even twenty. The committee expects to have at least 26 to 30 by the time of starting. A special car has been provided for the occasion.

An adjournment for the summer months will be taken after the meeting of July 11. The entertainment committee promises that commencing with the fall season there will be something doing at every meeting.

RETAILERS PICNIC FEATURES.

Successful picnics require a bit of art in arranging interesting events and contests. Meat retailers have shown much ability in the past. Last year at Cleveland the retailers held a picnic at Euclid Beach at which there were about 50,000 people present at this picnic.

The feature of the contests was the Wiener race by Fred Hecht, amateur long distance runner, and Chairman of the Sports Committee. Mr. Hecht had a butchers' coat on with wieners sewed on separately over the front and back. The children present were to chase him and



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pull off a wiener, but the event's nature was changed by grown men who pounced on Mr. Hecht in order to get the sausage. Mr. Hecht evaded the big fellows for about an eighth of a mile, when, as he was turning and coming back one man tripped him and all the children, piled on him and stripped off every wiener.

At the next Cleveland retailers picnic at Euclid Beach, August 1, 1923, the feature will be the prizes of 100 hams. There will be a ball game and tug of war between the East and West Siders. It is reported also that Second Vice-President Robert Wagner has challenged any meat dealer to a meat cutting contest of a hind-quarter of beef, for percentage and perfection, to be held at Pittsburgh during the National Convention August 8, 1923. It ought to be a battle royal, though not a speed or endurance test.

The following members have been appointed on the picnic committee: Chairman, George Schnell; Chairman Sports Committee, A. S. Pickering, Al. (Red) Pickering, Al. Brew, Gust Stein, Gust Hildebrandt, Carl Maier, John Maier, Frank Kintzler, Wm. Bauer, Wm. McGonigle, Wm. Moellering, Wm. Fox, Fred Hecht, Robert Wagner.

LOCAL AND PERSONAL.

M. Childs will open a new meat market at Verona, Cal.

E. O'Rourke has sold his meat market at Frankfort, Kans.

Virgil Babb has opened a meat market at Shelbyville, Ind.

J. Barvango will open a meat market at 6150 Broadway, Chicago, Ill.

E. G. Rosenberry has opened the O. K. Market at Grand Island, Nebr.

Smith's meat market at Greeley, Kans., was recently destroyed by fire.

Jack Clark will shortly engage in the meat business at Dawson, Nebr.

The Reliance Market will soon open at 1525 W. Madison St., Chicago, Ill.

The Scharnweber grocery at Carroll, Ia., is adding a meat department.

G. Gondola will reopen the Lincoln market at 271 16th St., Richmond, Cal.

Asa G. Knerr will open a new meat market at 526 New St., Allentown, Pa.

Stephen Meyer has purchased the meat market of H. Holz at Kenwood, Cal.

W. W. Witham has sold his meat business at Vermillion, Kans., to T. F. Smith.

Mel Brown has purchased the meat market of A. H. Brown at Oskaloosa, Kans.

Marlatt & Gravett have purchased the

meat market of J. R. Brawdy at Gering, Ia.

Many improvements will be added to the Real Meat Market, 621 Sullivan St., Miami, Ariz.

L. P. Alexander has purchased the meat market of Roy Cilberton at Powhattan, Kans.

V. E. Hall has purchased the Third St. Market at Alliance, Nebr., from D. E. Law.

Nels Karlson has purchased the meat business of Chas. Edwards at Havelock, Nebr.

The O. W. Andrews meat market at Hemingford, Nebr., was recently destroyed by fire.

The North Shore Quality Market will open shortly at 6912 North Clark St., Chicago, Ill.

J. T. Arnold has purchased the Fred Carver meat market at 105 Main St., Bradford, Pa.

Louis Peshkin will engage in the meat business at 28th and Ingersoll Sts., Des Moines, Ia.

R. Kramer has purchased the meat market of A. Stein at 3246 Ogden Ave., Chicago, Ill.

H. D. Porter & Son has purchased the meat business of Adolph Dufek at Grand Island, Nebr.

A. J. McHugh has purchased the M & M meat market at 670 Washington Rd., Mt. Lebanon, N. J.

W. B. McKenzie has purchased the meat business of A. A. Barnett on Central Ave., La Habra, Calif.

Maurice Behnke and Son have purchased the B. P. Home & Son meat market at Waupaca, Wis.

The Weidinger & Fischer Co. have added a sausage factory to their market at Bellefontaine, Ohio.

The Bon Ton Meat Market, 1107 Division St., Grand Rapids, Mich., was damaged by fire recently.

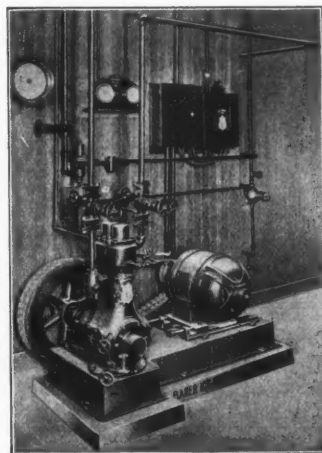
Frank Morris has purchased the City Meat Market of Normandin and Alexander at Council Grove, Kans.

McGonagle & Bruner have moved into larger quarters in the Bradt-Johnson Bldg., Rockwell City, Ia.

Harry Macke and Joseph Boyle have purchased the meat market of John H. Schroeder at Potosi, Wis.

The City Meat Market, Dixon, Cal., Geo. Livingston, proprietor, is adding many improvements to their market.

Rudolph's Market, Inc., Dallas, Tex., has been incorporated with a capital stock of \$500. Incorporators: R. Koneckny, John Mitcha and Frank Mitcha.

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That's what you need for the preservation of your meats, butter, fruits, vegetables, etc.

You realize that ice is too expensive—too sloppy, and makes your ice box wet and musty. The uneven temperature results in considerable loss to you through meat trimmings and spoilage.

Install the Baker System Mechanical Refrigeration

Reliable Temperature
Cheaper Than Ice
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Lasts a Lifetime

With the Baker System you have absolute control of the desired temperature and can cut out the ice bills. A steady and dependable circulation of cold dry air will reduce your loss through spoilage and trimmings—your box will be dry and sanitary.

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THE WM. G. BELL CO.
BOSTON MASS.

New York Section

L. C. Palmer is back in the New York district taking charge of the beef end for Wilson & Company.

R. E. Pearsall, produce department, Cudahy Packing Company, Chicago, is a visitor to the city this week.

H. Douglas, assistant superintendent in the New York office, Cudahy Packing Company, is making automobile tours on his vacation.

Mr. and Mrs. Herman Kirschbaum are now residents of Brooklyn, having purchased a home in the beautiful Midwood Manor section.

Mr. and Mrs. Charles Grismer, with Mr. and Mrs. Joseph Lehner and their daughter, left early last Sunday morning for a motor trip to the Catskill Mountains and vicinity.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending June 30, 1923, on shipments sold out, ranged from 9.50 cents to 18.00 cents per pound, and averaged 16.31 cents per pound.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending June 30, 1923: Meat.—Manhattan, 1,593 lbs.; Brooklyn, 3,013 lbs.; Bronx, 1 lb.; Queens, 5 lbs.; total, 4,612 lbs. Fish.—Brooklyn, 170 lbs.; Bronx, 22 lbs.; total, 192 lbs. Poultry and Game.—Manhattan, 6,175 lbs.; Brooklyn, 7 lbs.; total, 6,182 lbs.

After twenty-five years' service with Swift & Company, Stephen E. Evans, manager of the branch house at Bayonne, N. J., severed his connection with the company June 30 to take up his duties as comptroller of the city of Bayonne. Mr. Evans was presented with a watch and chain by the employees of Swift & Company, New York territory. His fellow-employees at Bayonne gave him a Masonic fob. Mr. Evans leaves with the best wishes of his many friends for his continued success.

Officers and directors of the Ladies' Auxiliary, U. M. B. A., held a special meeting Monday morning for the purpose of making an accounting and returning the balance from the amount they had received from the committee for entertaining during the recent state association convention. Mrs. Kramer was highly complimented upon her work and untiring efforts in behalf of the Auxiliary and its success. It has been decided not to hold any meetings during July and August, and the first meeting in the fall will be held

in room 818, 250 West 57th Street, on Wednesday afternoon, Sept. 5.

A meeting of the convention committee of the State Association of United Master Butchers of America was held on Tuesday evening in the meeting room of the Brooklyn Branch in the Brooklyn Retail Butchers' Corporation Building. It was not possible to make a complete report, as all returns were not in, but it was plainly evident the balance would be on the profit side. A final meeting will be held on Wednesday evening, July 11, in the meeting room of Ye Olde New York Branch, when all committeemen and delegates are earnestly requested to be present. Sandwiches and liquid refreshment will be served.

PUSHED "MEAT FOR HEALTH WEEK."

(Continued from page 26.)

Packer Chairmen Who Helped.

The Trade Extension Chairmen and Sub-Committee Chairmen to whom the success of the campaign in the field is due, are as follows:

First District: J. G. Kennedy, North Packing & Provision Company, 37 Medford Street, Somerville, Mass.

Second District: Mr. Albert T. Rohe, Rohe & Brother, 527-543 West 36th Street, New York, N. Y.

Third District: Mr. J. C. Dold, President, Jacob Dold Packing Company, 745 William Street, Buffalo, New York.

Fourth District: Mr. John J. Felin, President, John J. Felin & Company, Inc.,

4142-56 Germantown Avenue, Philadelphia, Pa.

Fifth District: Mr. C. H. Ogden, Pittsburgh Provision and Packing Company, Union Stock Yards, Pittsburgh, Pa.

Sixth District: Mr. T. Davis Hill, President, Corkran, Hill & Company, Inc., Union Stock Yards, Baltimore, Maryland.

Seventh District: Mr. W. H. White, Jr., President, White Provision Company, Atlanta, Georgia.

Eighth District: Mr. C. H. Ungerman, President, Birmingham Packing Company, 2100 Morris Avenue, Birmingham, Ala.

Ninth District: Mr. Henry Neuhoff, President, Neuhoff Packing Company, 1304-1312 Adams Street, Nashville, Tennessee; Mr. M. Mannheimer, Evansville Packing Company, Evansville, Indiana.

Tenth District: Mr. Julius Wiederstein, President, John Hoffman's Sons Company, 2148-2162 Colerain Avenue, Cincinnati, Ohio.

Eleventh District: Mr. S. T. Nash, President, The Cleveland Provision Company, 2527 Canal Road, Cleveland, Ohio.

Twelfth District: Mr. Walter McFarland, Sullivan Packing Company, 2590 Beecher Avenue, Detroit, Michigan.

Thirteenth District: Mr. E. C. Merritt, Vice President, The Indianapolis Abattoir Company, Morris & Drover Streets, Indianapolis, Ind.

Fourteenth District: Mr. Michael F. Cudahy, President, Cudahy Brothers Company, Cudahy, Wisconsin.

Fifteenth District: Mr. James S. Agar, President, Agar Packing & Provision Company, Union Stock Yards, Chicago, Illinois; Mr. Patrick Brennan, President, The Independent Packing Company, 41st & Halsted Streets, Chicago, Illinois; Mr. Charles E. Herrick, Brennan Packing Company, 3916 Normal Avenue, Chicago, Illinois; Mr. D. C. Robertson, Miller & Hart,

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, July 5, 1923, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
Choice	\$17.50@18.00	\$16.50@17.00	\$18.00@19.00	\$17.00@17.50
Good	16.00@17.00	15.00@16.00	16.50@17.50	15.50@16.50
Medium	15.00@16.00	14.00@15.00	15.00@16.00	14.50@15.50
Common	14.00@15.00	12.00@13.00	12.00@13.50	9.00@12.00
COWS:				
Good	12.00@13.00	13.00@14.00	13.00@14.00	12.00@....
Medium	11.00@12.00	11.50@12.00	11.50@13.00	10.00@11.00
Common	9.50@10.50	10.50@11.50	11.00@11.50	9.00@10.00
BULLS:				
Good@.....@.....	10.00@11.00@.....
Medium@.....@.....	9.00@10.00@.....
Common	7.50@ 8.00@.....	8.50@ 9.00	8.50@.....
Fresh Veal:				
Choice	18.00@20.00@.....	19.00@20.00@.....
Good	17.00@18.00	12.00@13.00	17.00@18.00	16.00@18.00
Medium	15.00@16.00	10.00@11.00	15.00@17.00	14.00@15.00
Common	10.00@13.00	9.00@10.00	13.00@14.00	10.00@13.00
Fresh Lamb and Mutton:				
LAMBS:				
Choice	31.00@33.00	28.00@30.00	29.00@31.00	28.00@30.00
Good	28.00@30.00	24.00@27.00	28.00@29.00	26.00@28.00
Medium	25.00@27.00	22.00@24.00	24.00@27.00	23.00@25.00
Common	18.00@22.00	15.00@22.00	16.00@23.00	16.00@20.00
YEARLINGS:				
Good@.....@.....	20.00@24.00	24.00@25.00
Medium@.....@.....	18.00@20.00@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	15.00@16.00	14.00@17.00	18.00@19.00	16.00@18.00
Medium	12.00@14.00	11.00@13.00	15.00@17.00	14.00@16.00
Common	9.00@11.00	10.50@11.00	12.00@14.00	8.00@12.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. average	19.00@20.00	16.50@17.00	17.00@19.00	17.00@18.00
10-12 lb. average	17.50@18.50	15.00@16.50	16.00@17.50	16.00@17.00
12-14 lb. average	16.00@17.00	14.00@15.00	14.50@16.50	14.00@16.00
14-16 lb. average	14.00@15.00	13.00@13.50	14.00@14.50	13.00@14.00
16 lb. over	12.50@13.50	11.00@12.00	12.00@14.00@.....
SHOULDERS:				
Skinned	9.00@10.00@.....	9.50@11.00	10.00@11.00
PICNICS:				
4-6 lb. average	9.00@ 9.50	9.50@10.50	9.00@10.00	10.50@.....
6-8 lb. average	8.50@ 9.00	9.00@ 9.50@.....	10.00@.....
BUTTS:				
Boston style	10.00@11.00@.....	11.00@12.50	11.00@13.00

*Veal prices include "hide on" at Chicago and New York.

Union Stock Yards, Chicago, Illinois; Mr. E. A. Cudahy, Jr., The Cudahy Packing Company, 111 West Monroe Street, Chicago, Illinois; Mr. Oscar G. Mayer, Oscar Mayer & Company, Inc., 1241 Sedgwick Street, Chicago, Illinois; Mr. G. F. Swift, Swift & Company, Union Stock Yards, Chicago, Illinois; Mr. Thomas E. Wilson, Wilson & Company, Union Stock Yards, Chicago, Illinois; Mr. J. Ogden Armour, Armour and Company, Union Stock Yards, Chicago, Illinois; Mr. John A. Hawkinson, Allied Packers, Inc., 3830 South Morgan Street, Chicago, Illinois; Mr. C. B. Heine-mann, Vice President, Institute of American Meat Packers, Chicago, Illinois; Mr. W. W. Woods, Vice President, Institute of American Meat Packers, Chicago, Illinois.

Sixteenth District: Mr. Myron McMillan, J. T. McMillan Company, Inc., St. Clair and Spring Streets, St. Paul, Minn.

Seventeenth District: Mr. Jay E. Decker, President, Jacob E. Decker & Sons, 15th Street, Northwest, Mason City, Iowa.

Eighteenth District: Mr. W. H. Gehr-mann, President, Kohrs Packing Com-pany, 1343 West 2nd Street, Davenport, Iowa.

Nineteenth District: Mr. C. K. Urqu-hart, Swift & Company, 3919 Papin Street, St. Louis, Mo.; Mr. W. S. Phalp, Swift & Company, St. Joseph, Mo.

Twentieth District: Mr. William Dies-ing, The Cudahy Packing Company, South Side, Omaha, Nebraska.

Twenty-first District: Mr. R. T. Keefe, President, Henneberry & Company, South Summit Boulevard, Arkansas City, Kan-sas; Mr. O. G. Malkow, Swift & Co., Kan-sas City, Kan.

Twenty-second District: Mr. R. E. Paine, President, Houston Packing Com-pany, Engelke and Roberts Streets, Hous-ton, Texas.

Twenty-third District: Mr. G. Harvey Nuckolls, President, The Nuckolls Pack-ing Company, Pueblo, Colorado.

Twenty-fourth District: Mr. C. J. Hooper, President, Western Meat Com-pany, South San Francisco, California.

Twenty-fifth District: Mr. T. P. Bres-lin, President, Standard Packing Com-pany, Los Angeles, California.

GERMAN 1922 MEAT CONSUMPTION.

Germany's meat consumption in 1922 was 87.5 pounds per capita, as against 103.2 pounds per capita in 1913, according to an estimate published in the Bulletin of the German Agricultural Council. The amount of meat available from each of the sources of meat supply, industrial slaughtering, private slaughtering, and excess of imports over exports, respectively, is given in the following table:

	—Prussia—		—All Germany—	
	1913	1922	1913	1922
Industrial slaughtering	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Private slaughterings	3,134,721	1,892,208	5,355,035	3,193,584
Excess imports	686,072	1,197,098	1,172,406	1,870,162
Total supply	4,068,811	3,337,764	6,941,403	5,477,770

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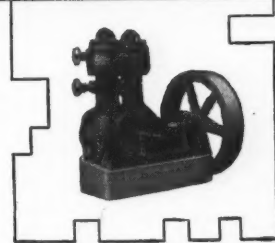
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Small Base
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DETROIT, MICH.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, ordinary to prime.....	7.50@10.30
Cows, common to choice.....	1.75@ 5.50
Bulls, common to choice.....	4.00@ 6.40

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	13.24@13.50
Calves, veals, common to medium.....	10.00@12.00
Calves, veals, culls, per 100 lbs.....	9.00@11.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	16.75@17.00
Sheep, ewes, prime, 100 lbs.....	6.25@ 6.50
Sheep, ewes, common to good, 100 lbs.....	4.00@ 6.00

LIVE HOGS.

Hogs, heavy.....	@7.90
Hogs, medium.....	8.00@8.10
Hogs, 140 lbs.....	8.00@8.10
Pigs, under 70 lbs.....	7 @8
Roughs.....	5 1/2 @6

DRESSED BEEF.

Choice, navy, heavy.....	18 @19
Choice, native, light.....	18 1/2 @19 1/2
Native, common to fair.....	17 @18

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	17 @18
Native choice yearlings, 400@600 lbs.....	17 1/2 @18 1/2
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	10 @13
Good to choice heifers.....	17 @17 1/2
Choice cows.....	14 1/2 @15
Common to fair cows.....	10 @12
Fresh bologna bulls.....	9 @ 9 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	24 @26
No. 2 ribs.....	@18	21 @23
No. 3 ribs.....	@14	@20
No. 1 loins.....	29 @30	34 @36
No. 2 loins.....	26 @27	30 @32
No. 8 loins.....	21 @22	28 @30
No. 1 hinds and ribs.....	25 @26	24 @26
No. 2 hinds and ribs.....	23 @24	23 @23 1/2
No. 3 hinds and ribs.....	19 @20	21 @22 1/2
No. 1 rounds.....	15 @16	18 @19
No. 2 rounds.....	14 @15	@17
No. 3 rounds.....	13 @14	@16
No. 1 chucks.....	12 @12 1/2	11 @12
No. 2 chucks.....	9 @10	@10
No. 3 chucks.....	7 @8	8 @9
Bolognas.....	@6	9 1/2 @10 1/2
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	20 @21
Choice.....	19 @20
Good.....	17 @18
Medium.....	15 @16
Common.....	12 @14

DRESSED HOGS.

Hogs, heavy.....	@12 1/2
Hogs, 180 lbs.....	@11 1/2
Hogs, 160 lbs.....	@12 1/2
Hogs, 140 lbs.....	@12 1/2
Pigs, 80 lbs.....	@12 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice winters.....	28 @29
Lambs, genuine spring.....	29 @30
Lambs, poor grades.....	18 @28
Sheep, choice.....	18 @20
Sheep, medium to good.....	15 @17
Sheep, culls.....	10 @14

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	22 @23
Hams, 10@12 lbs. avg.....	21 @22
Hams, 12@14 lbs. avg.....	20 @21
Picnics, 4@6 lbs. avg.....	12 @14
Picnics, 6@8 lbs. avg.....	12 @13
Rowlettes, 6@8 lb. avg., per lb.....	14 @15
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	43 @45
Bacon, boneless, Western.....	22 @23
Bacon, boneless, city.....	22 @23
Pickled bellies, 10@12 lbs. avg.....	16 @17

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.....	16@17
Fresh pork tenderloins.....	52 @55
Frozen pork loins, 10@12 lbs. avg.....	15 @16
Frozen pork tenderloins.....	38 @40
Shoulders, city, 10@12 lbs. avg.....	13 @14
Shoulders, Western, 10@12 lbs. avg.....	11 @12
Butts, boneless, Western.....	17 @18
Butts, regular, Western.....	13 @14
Fresh hams, city, 8@10 lbs. avg.....	22 @23
Fresh hams, Western, 10@12 lbs. avg.....	20 @21
Fresh picnic hams, Western, 6@8 lbs. avg.....	12 @13
Extra lean pork trimmings.....	14 @15
Regular pork trimmings, 50% lean.....	7 @8
Fresh spare ribs.....	9 @10
Raw leaf lard.....	12 @13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	175.00@195.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	110.00@120.00
Black hooft, per ton.....	50.00@ 60.00
Striped hooft, per ton.....	50.00@ 60.00
White hooft, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@140.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@34c	a pound
Fresh steer tongues, L. C. trim'd.....	@42c	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@8c	each
Livers, beef.....	@14c	a pound
Oxtails.....	@10c	each
Hearts, beef.....	@6c	a pound
Beef hanging tenders.....	@13c	a pound
Lamb fries.....	@10c	apair

BUTCHER'S FAT.

Shopfat.....	@2
Breast fat.....	@3 1/2
Edible suet.....	@5
Cond. suet.....	@4
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14	17
Pepper, Sing., black.....	11	14
Pepper, red.....	24	28
Allspice.....	5 1/2	8 1/2
Cinnamon.....	13	17
Coriander.....	10 1/2	13 1/2
Cloves.....	31	36
Ginger.....	17	20
Mace.....	55	60

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Bags, per lb.
Double refined saltpetre, granulated.....	6%	6%	
Double refined saltpetre, small crystals.....	7%	7%	
Double refined nitrate soda, granulated.....	4 1/2%	4%	
Double refined nitrate soda, crystals.....	5%	5%	
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6%	6%	
Double refined saltpetre, small crystals.....	7%	7 1/2%	
Double refined nitrate soda, granulated.....	4%	4%	
Double refined nitrate soda, crystals.....	5%	5	
Carload lots:			
Double refined nitrate of soda, granulated 4 1/2%	4 1/2%	4%	
Double refined nitrate of soda, crystals 5%	5%	4%	

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs. up.
Prime No. 1 veals, 18.....	2.10	2.20	2.45	3.20	
Prime No. 2 veals, 16.....	1.90	1.95	2.20	2.95	
Buttermilk No. 1.....	1.5	1.80	1.85	2.10
Buttermilk No. 2.....	1.3	1.60	1.60	1.85
Branded grubby.....	1.0	1.10	1.20	1.35	1.80
No.3.....	At value				

DRESSED POULTRY.

	FRESH KILLED.
Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	26 @27
Western, 48 to 54 lbs. to dozen, lb.....	25 @26
Western, 43 to 47 lbs. to dozen, lb.....	23 @24
Western, 36 to 42 lbs. to dozen, lb.....	22 @23

Fowls—Fresh—dry packed, corn fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	25 @26
Western, 48 to 54 lbs. to dozen, lb.....	24 @25
Western, 43 to 47 lbs. to dozen, lb.....	22 @23
Western, 36 to 42 lbs. to dozen, lb.....	20 @22
Western, 30 to 35 lbs. to dozen, lb.....	19 @20
Fowls—Fresh—dry packed, corn fed—barrels.	
Western, dry packed, 5 lbs. and over, lb.....	22 @24
Western, dry packed, 4 1/2 lbs. each, lb.....	21 @23
Western, dry packed, 3 1/2 lbs. each, lb.....	19 @20
Western, dry packed, 3 lbs. and under, lb.....	19 @19
Old Cocks—Fresh—dry packed—boxes or bbls.	
Western, dry picked, boxes.....	14 @15
Western, scalded, bbls.....	13 @13
Ducks—	
Long Island, per lb.....	@23
Squabs—	
White, 12 lbs. to doz., per doz.....	@8.00
White, 10 lbs. to doz., per doz.....	6.00@6.50
Culls, per doz.....	75 @1.00

LIVE POULTRY.

Broilers, large, via express.....	41 @43
Old roosters, via freight.....	@..
Ducks, western, via freight.....	@..
Turkeys, hens, via express.....	@..
Geese, via express.....	15 @16
Pigeons, per pair, via freight or express.....	45 @45
Guineas, per pair, via freight or express.....	70 @70

BUTTER.

Creamery, extras (92 score).....	@37 1/4
Creamery, seconds.....	34 @34 1/2
Creamery, firsts.....	35 @36
Creamery, lower grades.....	33 @33 1/2

EGGS.

Fresh gathered, extras, per doz.....	29 @31
Fresh gathered, extra firsts.....	26 @27 1/2
Fresh gathered, firsts.....	23 1/2 @25
Fresh gathered, checks, fair to choice, dr.....	16 @19 1/2
Fresh gathered, dirty, reg. packed, No. 1.....	20 1/2 @21

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

	Ammoniates.
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	3.20 @ 3.25
Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York.....	@ 3.40
Blood, dried, 15-16% per unit.....	@ 4.00
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	4.00 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.75 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.....	3.50 and 50c
Soda nitrate, in bags, 100 lbs., spot.....	@ 2.45
Soda nitrate, in bags, futures.....	2.45 @ 2.65
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	3.65 and 10c
Tankage, unground, 9-10% ammonia.....	3.25 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags per ton.....	@35.00
Bone meal, raw, 4 1/2 and 50 bags per ton.....	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 8.50

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.53
Muriate, in bags, basis 80%, per ton.....	@34.55
Sulphate, basis 90% bags, ton.....	@43.67

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of June 23, to June 29, 1923:

	23.	25.	26.	27.	28.	29.
Chicago.....	39	39	39 1/2	39	39	38
New York.....	39	38 3/4	39	39	38 1/2
Boston.....	41	40	40	40	40 1/2
Phila.....	40	40	40	40	39 1/2

	23.	25.	26.	27.	28.	29.
Chicago.....	65,321	68,765	59,760	1,533,924	1,439,593	
New York.....	87,002	82,374	92,890	1,733,819	1,687,892	
Boston.....	31,619	41,041	29,456	581,640	600,946	
Phila.....	16,548	20,722	14,672	481,467	456,999	
Total.....	201,000	212,902	196,778	4,350,850	4,191,430	

	Into storage.	Out of storage.	On hand July 5.	Cor. day of week, 1922.
Chicago.....	360,425	26,329	10,821,725	14,365,982
New York.....	546,472	69,515	9,312,626	8,601,909
Boston.....	282,808	25,484	5,721,730	7,969,801
Phila.....	79,037	32,080	3,839,676	5,527,317
Total.....	1,268,802	153,408	29,686,757	34,405,009

